

Hand'gschabte spaetzle

For 4 persons

8 eggs
Sparkling water
500 g flour
Salt



Preparation:

Beat the eggs in a bowl with a little sparkling water until smooth.

First add the salt and then the flour and „beat“ vigorously until the desired consistency is reached.

Bring a large pot with water to boil and season the boiling water with salt.

Using a wooden board and a palette, scrape the dough into the boiling water according to the instructions and then quench in cold water.

Use salted cold water in a separate bowl for quenching.

Timo's Tip:

Beat the dough until it bubbles, or until the gluten has properly developed. You can also use a spaetzle press if you are short of time. However, more sauce sticks to scraped spaetzle due to the shape and the open structure, which is very important for the Swabians ;-)

Timo Böckle's venison goulash

For the game spice:

- 3 g spruce needles
- 50 g salt
- 5 g peppercorns, black

For the goulash:

- 2 kg leg of venison (alternative: lamb, pork or beef)
- 1 kg pearl onions in a jar
- 4 g paprika powder, sweet
- 15 g clarified butter
- 4 cloves of garlic
- 10 g lemon zest, alternatively salt lemons
- 1 litre water



Preparation

For the game spice, pluck or cut the spruce needles from the wood. Put the needles, salt and peppercorns in a mortar and grind finely.

For the goulash, remove the sinews and skin from the leg meat. Cut the meat into approx. 2 x 2 cm cubes.

Cut the bacon into large cubes and fry in a roasting pan until crispy. Remove and set aside. Leave the fat in the roasting pan.

Add clarified butter to the bacon fat in the pan and heat. Sear the meat cubes in two portions (according to the video instructions) and season with the game spice. Return both portions to the pan.

Peel the garlic. Add to the meat, along with the pearl onions. Add the paprika powder and stir, continue to fry briefly. Then fill up with water.

Add the lemon zest to the goulash and simmer on a low heat for about 40-60 minutes. At the end of the cooking process, season to taste with the game spice.

Venison medallion in juniper crust

Recipe for 4 people

800 g venison loin
Timo Böckle's game spice (see recipe Goulash)
150 g butter
150 g white bread crumbs
15 juniper berries
50 ml rapeseed oil
Pepper
salt



Preparation:

Crush the salt and a few juniper berries in a mortar, then sieve out the flavoured salt.

Remove the sinews from the saddle of venison, cut into small slices about 3-4 cm thick and store in the fridge. Add the juniper berries to the rapeseed oil, blend the oil with the berries using a hand blender, then strain through a fine sieve.

Add the flavoured oil to the butter and mix the two together at room temperature until creamy. Now season the butter-oil mixture with the game spice and mix with the bread crumbs.

Sear the venison medallions briefly on both sides and place on a baking tray. Season immediately with the flavoured salt. Then cook in a preheated oven at 120 degrees / convection oven until a core temperature of 52 degrees is reached.

Now spread the butter crust over the medallions and bake them in the oven (grill function) until the desired colour and a core temperature of 56 degrees is reached. Arrange the medallions immediately and serve...