



**GORDON**  
FINEST BEERS

Smooth as a polished diamond, **Finest Silver** has a seductive hopped flavour. Simply exquisite. Its distinctive character comes from an alcoholic undertone, nothing too forceful, but perfecting the taste.

EN

For 4 people

### Fawn fillet, venison gravy and GORDON FINEST SILVER with capers and artichoke



#### Ingredients

- 600 g fawn fillet
- 4 artichokes
- 15 cl pepper sauce for game
- 150 cl **Gordon Finest Silver** boil down up to 50 cl
- 1 tablespoon capers
- 1 stick of raw liquorice
- 15 g brown sugar
- 1 small tablespoon balsamic vinegar (8 g)
- 1 sliced Granny Smith
- 1 beetroot
- 1 lemon
- 10 cl cream
- Finely chopped parsley
- 1 tablespoon cornflour

Let the washed artichokes cook until done in salt water with some lemon. Let cool down. Remove the leaves and the straw. Press eight slices out of the artichoke bottoms with a cookie cutter. Arrange them on a plate, season with salt and pepper and brush with melted butter. Cover with foil and heat up. Puree the rest of the artichoke bottoms with some cream. Flavour with salt and pepper. Keep warm. Wash the beetroot. Sprinkle with salt and wrap in aluminium foil. Cook in a preheated oven on 160°C for 45 minutes. Let cool down. Remove from the foil, remove the skin under running water and pat dry. Cut 2 mm slices. With the help of a cookie cutter, press out slices of 3 cm thick. Keep warm. Fry the seasoned fawn fillet rosé by frying both sides in butter and then letting cook in an oven on 180°C for four 4 minutes. Then let rest in a lukewarm place for 20 minutes. For the gravy: Mix the pepper sauce with ½ dl boiled down **Gordon Finest Silver**. Thicken with cornflour. Add the balsamic vinegar, brown sugar, finely chopped parsley and capers. Keep the gravy warm. Slice the warm fawn fillets into eight equal pieces. Arrange two slices in the centre of each plate. Arrange a quenelle of artichoke puree and two warm slices of artichoke around it. Place a slice of beetroot on the meat with a slice apple on top. Grate some liquorice over it. Pour over the warm gravy.

Order  
thebook ! 