

**Noisettes of Blackbuck Antelope
Gâteau of Leeks, Asparagus, Fennel, Sun Dried Fig ~ Date Purse
Zinfandel Hazelnut Poivrade Sauce**

Serves 4

1	antelope loin (approx. 2 lbs.) boned, cleaned of silver skin, cut into 12 medallions (ask your local butcher to cut bones into small pieces and reserve for the sauce)
24 strips	pancetta, thinly sliced
2 Tbsp.	grapeseed oil
1 Tbsp.	cracked black pepper
To taste	sea salt

Wrap each medallion of antelope with 2 pancetta strips and tie with butcher twine. In a hot skillet, pour in grapeseed oil. Season antelope loin with cracked black pepper & salt. Sear antelope on each side for approx. 2 minutes or until desired doneness. Remove butcher twine. Set aside. Degrease skillet with clean dry paper towel to prepare for sauce.

Gâteau of Leeks, Asparagus & Fennel

12 medium	asparagus, peeled and diced
2 medium	leeks, white part only, minced
1 bulb	fennel, minced
1 Tbsp.	sweet butter
1	shallot, minced
1 cup	heavy cream
4	eggs
To taste	sea salt and freshly ground black pepper to taste
To taste	pinch nutmeg

Preheat oven to 375 degrees. Wash vegetables thoroughly. Place in colander to drain. Melt butter in medium skillet at moderate heat. Add shallots. Cook until translucent. Pour all vegetables into skillet. Cook 5 minutes, stirring occasionally. Set aside. Cool. In mixing bowl, blend heavy cream and eggs. Add vegetable mixture, salt, pepper and nutmeg. Place mixture into Pyrex or metal pie pan. Bake 45 minutes or until mixture reaches 180 degrees. Set aside.

Sun Dried Fig ~ Date Purse

2 Tbsp.	brandy
2 Tbsp.	balsamic vinegar
1 tsp.	brown sugar
1/3 cup	sun dried figs, cut into quarters
1/3 cup	dates, pitted, diced
6	6 inch crepes
6	chive sprigs, blanched

Place brandy, balsamic vinegar and brown sugar in small pan over medium heat. Dissolve brown sugar, but do not flambé. Add sun dried figs & dates. Cook 2 minutes. Set aside. Place 1 tbsp. sun dried fruit mixture in the center of each crepe. Gather the edges of the crepe to form a purse like shape. Tie with chive sprig to secure.

Zinfandel Hazelnut Poivrade Sauce

1/4 cup	flour
1/2 cup	hazelnuts, crushed
To taste	antelope bones
1 cup	Zinfandel
1/4 cup	carrots, diced

1/4 cup onions, diced
1/4 cup celery, diced
1 clove
1 small bouquet of garden herbs (thyme, rosemary, oregano, parsley & a bay leaf)
1 Tbsp. honey
3 cups beef stock
1 Tbsp. unsalted butter
To taste sea salt and freshly ground black pepper to taste

Blend flour and hazelnuts. Cook in oven (375 degrees) until golden brown. Set aside. Marinate antelope bones with zinfandel, carrots, onions, celery, clove, garden herbs and honey for 48 hours. Strain through colander and reserve marinade. Separate bones from the vegetables, and set aside. In heavy skillet at high heat, roast bones 15 minutes. Lower heat. Add vegetables. Cook 10 more minutes. Sprinkle hazelnut flour mixture over roasted bones & vegetables. Stir well. Add zinfandel, cracked pepper and beef stock. Bring to boil. Reduce to a simmer. Cook for 1-1/2 hours, stirring & skimming the top occasionally to remove fat layer. Strain through a fine sieve. Season to taste. Slowly whisk in butter.

Presentation

4 small bouquets of garden herbs (thyme, rosemary, oregano, parsley & a bay leaf)

Place the gâteau of asparagus, leeks & fennel in the center of hot serving plate. Top with purse. Evenly arrange the antelope medallions around the gâteau. Ladle hot sauce over medallions. Garnish with fresh herbs.

BON APPETIT!
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