



Espresso and Cocoa-Dusted Venison Loin With Butter-Poached Lobster Mushrooms, Autumn Root Vegetable Smash and Sautéed Greens

Recipe from Richard Dingle, Executive Chef of **Hershey Lodge**

Espresso and Cocoa-Dusted Venison Loin

INGREDIENTS:

- 3 teaspoons ground espresso beans
- 3 teaspoons Hershey's unsweetened cocoa powder
- 6 three-ounce venison medallions
- Salt and pepper, to taste
- 6 tablespoons canola oil (or other vegetable oil with high smoke point)

DIRECTIONS:

1. Heat canola oil in sauté pan.
2. Sprinkle thin layer of espresso and cocoa on plate, and press venison into mixture to dust meat.
3. Place in very hot oil to sear.
4. Reduce heat to medium high for about 1 minute.
5. Turn heat back to high for 30 seconds and turn the venison to sear second side.
6. Lower heat for 1 ½ minutes.
7. Remove from pan and set aside until ready to plate.

YIELD:

Serves 6

Butter-Poached Lobster Mushrooms

INGREDIENTS:

- 6 ounces thick-sliced lobster mushrooms (can use chanterelle or trumpet mushrooms also), cut almost a half-inch thick
- 6 tablespoons plus 3 teaspoons unsalted butter
- 9 ounces white wine
- Salt and pepper, to taste

DIRECTIONS:

1. Heat pan with 6 tablespoons butter.
2. Place mushrooms in pan for 2 minutes. Flip and cook other side for 2 minutes.

3. Add white wine and cover for 6 to 8 minutes.
4. Remove cover; sprinkle with salt and pepper to taste.
5. Allow liquid to reduce until pan is almost dry.
6. Remove mushrooms from heat and toss with remaining butter.
7. Set aside until ready to plate.

YIELD:

Serves 6

Autumn Root Vegetable Smash

INGREDIENTS:

- 1 ½ pounds redskin or Yukon Gold potatoes
- ½ cup sweet potato or yam, diced
- ½ cup rutabaga, diced
- ½ cup sour cream
- 3 ounces butter
- ¼ cup chives or scallions, chopped
- ½ cup dried cranberries
- Salt and pepper, to taste

DIRECTIONS:

1. Cut and boil redskin or Yukon Gold potatoes in lightly salted water until very tender.
2. Drain and let steam dry the potatoes.
3. In separate pan, cook sweet potatoes and rutabaga until fork-tender. Do not overcook.
4. Place the potatoes and your choice of the amount of sour cream and butter in a bowl and smash. (Chef's note: I prefer to leave this chunky rather than a whipped potato.)
5. Add sweet potatoes, rutabagas, chives and dried cranberries and fold into smashed potatoes.
6. Salt and pepper to taste.
7. Set aside until ready to plate.

YIELD:

Serves 6

Sautéed Greens

INGREDIENTS:

- 6 tablespoons butter
- 6 tablespoons chopped onions
- 6 tablespoons chicken stock
- 3 cups chopped Swiss chard (Chef's note: Try to find "Bright Lights" variety. You may also use collard, mustard or kale for the greens, or a combination of greens.)
- Salt and pepper, to taste
- Splash of balsamic vinegar (optional)

DIRECTIONS:

1. Heat butter in sauté pan. Add onion and cook just to soften, only browning lightly.
2. Add chicken stock and chopped greens. Toss and sauté for 1 minute or just longer to wilt the greens.
3. Salt and pepper to taste.
4. Add a dash of balsamic if you wish.

YIELD:

Serves 6

CHEF'S NOTE:

Plate as follows:

- Pile vegetable smash high at the 10 o'clock area of a large round plate.
- Slice venison medallion in half and place at 45-degree angle, leaning against the vegetable smash.
- Add greens on either side of the vegetable smash.
- Keep the presentation tight and leave plenty of negative space on the outside of the presentation.
- Place mushrooms on top.

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