



Chaîne des Rôtisseurs



“Summer game and how to use it”

Workshop in the kitchen of celebrity chef, Conseiller Culinaire du Danemark, Maître Rôtisseur Claus Holm on June 17th 2017

Upon arrival in Holm’s Kitchen in Svendborg a nice glass of Rosé was served, together with a presentation on what was going to be made during the workshop:

1. Quartering of two roe deer – both into leg, back and shoulder and also neck and one leg and shoulder to be quartered into cuts prepared separately.
2. Some beautiful mullet destined for starters to be prepared for the oven together with blackened white asparagus.
3. Six superb Danish lobsters to be prepared.
4. The focus to be on the preparation rather than presentation, so served rustically.

On the quartering and preparation of the deer - as there were a few hunters present in the kitchen the quartering went along smoothly with everyone digging in to get the job done.

Four different servings of the deer were made:

- Tenderloin (sous vide)
- The neck with bones removed, made into a roulade, cooked in fond for 2 hours.
- Shoulder pieces made into another roulade and served with summer truffle
- Back barbecued and glazed with raspberry vinegar.

Altogether it was served with barbecued corn and onions, new potatoes and rhubarb (sous vide) and some fried chanterelles.

With everything prepared the wine tasting could begin – each guest had to bring one bottle.

There were bottles from around the World. Some participants had good stories to tell and there were some nice gems in between; Bramasole Syrah 2009, Chateau Lynch-Bages 1966, Domaine Rempart 2000 and a Chateau La Fleur-Petrus 1982. Everyone was swept away, especially with the Fleur-Petrus that really was exceptional. A Pauillac 1966 was over the edge but fun to try.

All then sat down and the dishes came rolling in. The different guests had to prepare the individual dishes.

During the coffee was discussed how we really had learned new and interesting techniques that would come in handy. As a parting present, Claus presented all with a copy of two of his signature books.

We are all looking forward to the next workshop in October!