



YAKINIKU®
ORIGINAL JAPANESE GRILL

VENISON RACK

PARSNIP PUREE | CRANBERRY JAM

Ingredients:

± 375 gr venison rack
Sprig of rosemary
2 tsp cranberry jam
400 g parsnips
50 ml cooking cream
20 g butter
YAKINIKU Szechuan Pepper
YAKINIKU Japanese Smoked Salt
EldurApi 20 Black Salt

Supplies:

Kamado
Pro set
Drip pan
Food processor
Meat thermometer

Kamado set up:

Indirect heat

The meat used in this recipe is from De Waal Vers. They have a wide range of delicious fresh meat products such as fresh meat, chicken products, pâtés, delicatessen or salads.

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 200 °C. For this recipe we work with indirect heat, place the pro set and place the heat shield + drip pan on the lower level and a grid on the upper level.

Parsnip puree

Place the parsnips on a grill on the highest level. Cook the parsnips indirectly; depending on the thickness of the parsnips, the duration can vary from about 20 to 40 minutes.

The parsnips are done when you can easily prick them with a fork. When you can, remove them from the Kamado and mash them until smooth. Then add the cooking cream and butter and mix well again. Season to taste with salt and pepper.

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Deer rack

Place the venison rack on the grid in the Kamado and close the lid.

When the meat has reached a core temperature of 55 °C, you can remove the deer rack from the Kamado.

Serve with the parsnip puree and cranberry jam and garnish with the rosemary, enjoy!