

**Five-Spice Crusted Cervena Venison Loin**

Celery Root Fondant, Blanched Spinach, Red Cabbage Marmalade & Lingonberry Sauce

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**Venison Loin**

**Ingredients:**

6 venison loins (5 ounce portions)  
6 teaspoons five spice  
Kosher salt, to taste  
Black pepper to taste

**Directions:**

Season the venison with salt, pepper and five spice. Roast until desired temperature.

**Red Cabbage Marmalade**

**Ingredients:**

1 pound red cabbage, sliced  
1 bottle red wine  
8 ounces red wine vinegar  
6 ounces port wine  
1 orange, peels and juice  
2 cinnamon sticks  
1 cup sugar  
½ cup butter  
Star anise

**Directions:**

Add the red wine, red wine vinegar, orange peels, cinnamon sticks, port wine, star anise, sugar and butter and simmer for 2 hours or until tender. Sauté the spinach in the butter and shallots and then drain spinach on a paper towel.

**Celery Root Puree**

**Ingredients:**

2 celery roots, cleaned and chopped  
1 shallot, chopped  
1 sprig thyme  
1 quart heavy cream  
Kosher salt to taste  
White pepper to taste

**Directions:**

Cook the celery root with heavy cream, shallots, thyme, salt and pepper and simmer until tender. Then strain and puree in bar blender until mixture is smooth.

**Lingonberry Sauce**

**Ingredients:**

2 ounces lingonberry  
12 ounces veal stock  
1 ounce lemon juice  
1 ounce butter  
1 pound venison trimming  
1 pound mirepoix (onions, carrots and celery)  
1 cinnamon stick  
1 ounce shallots

**Directions:**

Caramelize the venison trimmings in the oil and add in the mirepoix, shallots, red wine, cinnamon stick and veal stock. Then simmer for 6 hours and strain through a chinois. Finish the sauce with lingonberry puree, lemon juice and butter. Serve with blanched spinach on the side.

**Yield: 6 Servings**

***Recipe courtesy of Celebrity Cruises***