

# Saddle of venison topped with Raclette Suisse Moléson Signature



## Informations

People : 4

## Ingredients

- Raclette Suisse Moléson Signature
- 1 kg saddle of venison
- 2 onions
- 3 cloves garlic
- Rosemary
- Thyme
- Sea salt
- Green peppercorns
- 1 tbsp juniper berries
- 2 bay leaves

## Preparation steps



1. Take the meat out of the fridge 4 hours before eating to bring it up to room temperature.
2. Important: remove the skin and tendons from the meat with a sharp knife.
3. Sear the saddle of venison on all sides on the barbecue and season with sea salt and green peppercorns.
4. Place on a baking tray and add the chopped onions and garlic, juniper berries, bay leaves, rosemary and thyme.
5. Cook in the oven at 60°C for about 30 minutes.
6. To finish, cover the meat with the melted raclette cheese.