



# Roasted Cervena Elk Chops w/ Wild Mushroom Risotto & A Raspberry Demi-Glace

## Preparation:

### Roasted Elk Chops

1. Marinate elk in a mixture of garlic, herbs and oil for 2 to 4 hours.
2. Wipe off excess garlic, season with salt and pepper, and sear in a hot sauté pan. Brown on all sides, then place in a 450°F oven and roast for 10 to 15 minutes or until internal temperature is 130°F.
3. When meat is done, let it rest 4 to 5 minutes, then slice each loin between each bone into 4 slices and sprinkle with a bit more salt.
4. Fan out 2 chops on each plate and drizzle with raspberry demi-glace. Garnish with a few fresh berries and a sprig of rosemary (optional). Serve immediately.

### Wild Mushroom Risotto

1. Heat the stock and ladle 2 cups into a medium bowl. Add dried mushrooms and let soak for 20 minutes, then drain, reserving the liquid. Pour liquid through a fine sieve lined with cheesecloth to catch any grit. Add mushroom liquid back to warm stock. Keep stock heated over medium heat. Pat soaked mushrooms dry and sauté in a large skillet with 1 tablespoon olive oil.
2. Heat remaining olive oil in a large, heavy saucepan over medium heat. Add shallots and cook until softened. Add rice and cook, stirring, until the rice becomes translucent, about 3 to 5 minutes. Add vermouth and stir until absorbed by rice.
3. Add warm mushroom stock to rice, 1 cup at a time, stirring constantly. All stock must be fully absorbed before the next cup of stock is added. Cook until rice is tender and has creamy texture. Add more stock if needed. Fold in sautéed mushrooms, parmesan, and season with salt and pepper. Let stand for a minute before serving. Garnish with Parmesan, if desired.

### Raspberry Demi-Glace

1. Heat beef/veal glace, stock, raspberry jam, wine, and chiles in a saucepan; bring to a boil. Simmer and reduce by 1/3.
2. After reduced, it should be a thick glossy consistency. Season to taste with salt and pepper. Drizzle on or around the elk chops.

## Ingredients:

Serves 4

### Elk Chops

- 24-ounce elk loin rack, trimmed
- 1 tablespoon garlic, chopped
- 1 tablespoon thyme, chopped
- 1 tablespoon rosemary, chopped
- 2 tablespoons olive oil
- 1 tablespoon Kosher or sea salt
- 1 tablespoon ground black pepper
- 1/4 cup fresh mixed berries for garnish (optional)
- 4 sprigs fresh rosemary for garnish (optional)

### Wild Mushroom Risotto

- 6 to 8 cups chicken stock
- 5 ounces dried mushrooms (porcini or other wild dried mushrooms)
- 2 tablespoons olive oil
- 4 shallots, minced
- 2 cups arborio rice
- 1/2 cup white vermouth
- 2/3 cup grated Parmesan
- Salt and pepper to taste

### Raspberry Demi-Glace

- 2 oz Veal or Beef glace/demi-glace
- 4 oz beef/veal stock
- 2 oz raspberry jam
- 1 oz diced chipotle chiles
- 2 oz red wine
- Salt and pepper, to taste

## Accompanied with Sautéed Asparagus

Estimated Plate Cost: \$6-\$6.50  
Valued Selling Price: \$17-\$32+  
Estimated Food Cost Percentage:  
36.8%-19.5% and under.

