



# CREATION

*Creating Wines of Distinction*

## **Creation Merlot, Cabernet Sauvignon, Petit Verdot**

### **Tea-smoked Springbok salad**

By Chef Andre Van Vuuren from Season Restaurant

#### Meat:

1 Springbok loin, sinew removed

#### Smoke Rub:

20 ml rooibos tea sticks

20 ml jasmine tea leaves

zest of 1 orange

handful of dried naartjie peels (or you can use Satsuma orange peels)

45 ml brown sugar

3 star anise, crushed

10 ml Szechuan peppercorns, crushed

3 pieces cassia bark, sticks crushed

Mix together and rub onto the loin and leave in the fridge overnight. The next day, add oak shavings to a smoker. Place the meat in the smoker for 35 minutes or until it has a smoky aroma. Rub off the marinade with a clean cloth and slice as thinly as possible.

#### Balsamic dressing:

50ml balsamic vinegar

150ml olive oil

3-5ml Dijon mustard

5ml honey (or to taste)

5ml sugar (or to taste)

Freshly ground salt and black pepper

Place all the ingredients in a bowl and whisk together.

Salad:

200g mixed salad leaves

150g cherry tomatoes

½ cucumber sliced into ribbons

1 punnet sugar snap peas, blanched

½ punnet baby corn, cut in half lengthwise

Bunch of asparagus, blanched

4 tablespoons olives

A cup of croutons

Maldon Sea salt and freshly ground black pepper

Toss all the ingredients together, season to taste and drizzle with Balsamic dressing. Scatter the thin slices of smoked venison loin on top and serve.

Serves 4 to 6 hungry hunters.