

Springbok Loin with Braised Leek, King Oyster Mushroom and Cherry Jus

To be paired with The Art of Pinot Noir

Springbok Loin with Braised Leek, King Oyster Mushroom and Cherry Jus

Yields 1 portion

Ingredients

Cherry jus

- 10 g pitted cherries (fresh or tinned)
- 250 ml beef stock
- 50 ml red wine
- 1/2 carrot
- 1/2 stick celery
- 1/4 onion
- 1 sprig of thyme

King oyster mushroom

- 1 whole king oyster mushroom
- salt
- oil

Braised leek

- 1 leek

- salt
- oil

Springbok

- 80 g springbok loin
- salt
- 1 tsp vegetable oil
- 1/2 tsp chopped thyme

Garnish

- 1 tsp chopped parsley
- 1 viola flower
- 1/2 tsp picked thyme leaves

Methods

Cherry jus

1. Cut the cherries and vegetables up roughly and add it to 250 ml of beef stock and 50 ml of red wine.
2. Reduce to a quarter.
3. Strain and set aside.
4. Heat up some of the jus with a sprig of thyme for plating.

King oyster mushroom

1. Cut the mushroom in half, lengthwise.
2. Score the inside of the mushroom.
3. Sear the scored side of the mushroom in a hot pan with some oil and season with salt.

Braised leek

1. Halve the white part of the leek lengthwise.
2. Slice each half into smaller pieces.
3. Braise the leek in a pan with some oil and season with salt.

Springbok

1. Dress the springbok loin with the oil and rub with the chopped thyme.
2. Season with salt.
3. In a heated pan, sear the springbok loin and place on a baking tray.
4. Place in an oven at 190° C for 3 minutes.
5. Take out of the oven and rest for 5 minutes.
6. Before plating, place the leek and king oyster mushroom on the tray and return to the oven for 2 min.