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# Venison Loin with Kipfler Potato, Onion Jam and Pomegranate Molasses

## The Hilton

### Ingredients

1 venison loin  
10 kipfler potatoes, washed, boiled and crushed  
10 onions  
1tbs sugar  
100ml balsamic vinegar  
100ml pomegranate molasses  
100g ruby chard  
100ml beef stock

### Method

To make the onion jam, slice onions and sauté in oil, add balsamic and sugar and cook down until thick and soft.

Seal venison loin and cook to rare to medium rare.

In a hot pan, sauté kipfler potatoes until golden, add onion jam, ruby chard and beef stock and allow to reduce.

Arrange potato mix on the plate and slices of venison on top.

Drizzle with pomegranate molasses.