

VENISON STEAKS WITH BALSAMIC JUS

This is a simple, yet delicious recipe from [Annabel Langbein](#) and a perfect way to serve our tender venison steaks. Great for that simple, yet impressive meal such as Valentine's Day. To serve more than two just treble or quadruple the quantities.

Serves 2

Method:

1. Remove venison steaks from packaging 10-15 minutes before cooking to allow to come to room temperature.
2. When ready to cook, season venison with salt and pepper. Heat a heavy-based frypan over medium-high heat. Place 1 tsp butter on each venison steak, then place butter-side down in hot pan. Cook over high heat for 1½-2 minutes each side. Test for doneness by pressing the centre of a steak – it needs to be rare, so it should have lots of give when pressed. Transfer to a clean plate and cover with tin foil and a clean teatowel. Allow to rest while you make the jus.
3. Add the remaining butter to the pan used for cooking the venison and sizzle the shallots until softened (5 minutes). Add jam or jelly and stir over heat for a few seconds until melted and starting to caramelize. Add rosemary, wine and vinegar, stirring to lift pan brownings, and boil hard until slightly reduced (1-2 minutes). Adjust seasonings to taste and remove from heat.
4. To serve, angle-slice the rested venison across the grain and arrange on a bed of pumpkin mash.
Serve with broad beans and Balsamic Jus and garnish with a sprig of rosemary.

INGREDIENTS

2 Holme Farmed Venison venison steaks
salt and ground black pepper
2 tbsp butter
1 shallot, very finely diced

1 heaped tsp redcurrant or plum jam or jelly
1 tsp very finely chopped fresh rosemary leaves, plus a sprig to garnish
 $\frac{3}{4}$ cup red wine, such as merlot
1 tbsp balsamic vinegar

SERVING TIPS

Serve with broad beans and Balsamic Jus and garn

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