

GAELIC VENISON STEAK WITH A CREAM AND WHISKEY SAUCE

This is a traditional recipe, one reported to be a favourite in the royal household using venison from Sandringham and Balmoral. Here we have accommodated it to use our tender venison medallion steaks, cut from the loin but you can also use our 6oz venison haunch steak if you prefer a bigger steak.

Serves 2

Method:

- 1) Place the steaks into a marinating dish. Sprinkle with salt, pepper, bay leaf, 1 tablespoon of the chopped fresh herbs, 1 glass of Irish whiskey and melted butter and allow to marinate in the refrigerator for 3 to 4 hours.
- 2) Remove steak from marinade and place on hot grill or pan, sealing both sides of the steak and cook to required taste.
- 3) To make the Gaelic sauce, use remaining marinade as a base and place in hot pan. Add 1 finely chopped large onion and allow to simmer until onions tender. Then add 3 large finely chopped fresh tomatoes, 3 tablespoons of tomato puree, sprinkling of the herbs and allow to simmer for 5 to 7 minutes, stirring gently.
- 4) Add fresh cream and stir gently with wooden spoon for 3 minutes. Then add the steaks to the sauce and flambe with 1 glass of remaining whiskey.
- 5) Remove steaks to 2 large platters, serve sauce generously from pan to platters and sprinkle with fresh parsley and selection of fresh vegetables of choice.

INGREDIENTS

2 x Holme Farmed Venison medallion steaks (or use 2 of our 6oz venison haunch steaks)

Salt, pepper, beef aromatics and bay leaf for seasoning
1 tbsp chopped fresh herbs such as parsley and chives
2 glasses Irish whiskey
90 melted butter
1 finely chopped large onion
3 large finely chopped fresh tomatoes
3 tbsp tomato puree
250ml fresh single cream
Chopped fresh parsley leaves, to garnish

SERVING TIPS