

ROAST VENISON WITH CELERIAC, JUNIPER AND BAY

This is a delicious feast certainly worthy of Christmas dinner or any other special get together. This recipe is from [Hugh Fernley-Whittingstale and taken from the Guardian website](#). The timings below are for rare so just increase the times slightly for more well done meat - beware however not to overcook your venison, it is much better served medium-rare.

Serves 10

Method

Preheat the oven to 220C/425F/gas mark 7. Season the haunch, place in an oven tray and brown for 20 minutes. Lower the heat to 170C/325F/gas mark 3 and take the tray from the oven. Transfer the venison to a plate.

Put the fat in the tray and scatter in the veg, bacon, herbs and juniper.

Season well, give it a good stir, then nestle the venison on top and roast for an hour, or until a meat thermometer reads 50C. Transfer the meat to a warm plate, cover loosely with foil and leave to rest in a warm place.

Turn up the heat to 200C/400F/gas mark 6. Pour off the excess fat, and roast the veg for another 30 minutes. Stir in the wine and roast for 15 minutes. Thinly slice the haunch and serve with the veg and juices poured over.

INGREDIENTS

4kg Holme Farmed Venison whole venison haunch, boned and rolled

Salt and freshly ground black pepper

200g lard or goose fat (or 200ml oil)

2 celeriac, peeled and cut in chunks

40 baby onions or shallots, peeled and left whole

850g slab bacon, cubed (or lardons)

20g thyme sprigs (ie, a big handful)

20 bay leaves

15g juniper berries (roughly 3 tbsp), slightly squashed

150ml red wine

