



THAI SALAD WITH VENISON STEAKS

This classic Thai salad using our tender venison steaks which match perfectly with the aromatic lime, coriander and mint flavours of this dish. A health, easy-to-cook dish full of flavour.

Serves 4

Method:

1. If you are using peanuts then heat up a pan and dry fry the peanuts till they are starting to colour. Remove and set aside.
2. Put the lime juice, palm sugar, fish sauce, sesame oil, soy sauce, ginger and garlic in a bowl and whisk together well. Then place the venison steaks into a dish and pour over half the mixture. Cover with cling film and place in the fridge for at least 2 hours.
3. Heat up a griddle pan until its smoking and then cook the steaks on high for about 3-6 minutes depending on how you like them (best served rare or medium rare).
4. Once cooked, remove and cover to keep warm.
5. Place the sliced cucumber, tomato, onion, chilli, mint, coriander, basil and peanuts into a large bowl and drizzle with some more of the dressing. Mix up and then divide into four serving bowls.
6. Slice each steak very thinly and add to each salad bowl. Then drizzle any remaining oil over the top of each and serve immediately.

INGREDIENTS

For the steaks:

4 x Holme Farmed Venison 6oz steaks

For the dressing/marinade:

1 1/2 tbsp fresh lime juice

2 tsp finely grated ginger

1 garlic clove, crushed

1 tbsp finely chopped or grated palm sugar (use golden caster sugar if not)

1 tbsp fish sauce

2 tsp sesame oil

1 tsp soy sauce

For the salad:

1/3 cup of toasted peanuts, roughly chopped (optional)

1 200g packet cherry or plum tomatoes

1 cucumber thinly sliced

1 red onion thinly sliced

2 fresh red chillies, sliced (deseed if required)

A handful of beansprouts

1 bunch fresh mint with the leaves picked and torn

1 bunch fresh coriander leaves

1 bunch fresh Thai basil with the leaves picked and torn

SERVING TIPS

Serve with wedges of lime