

TRIO OF VENISON STEAKS

Another fabulous venison recipe from the great [José Souto](#), taken from [The Telegraph Food and Drink](#).

Serves 4

For sherry-and-cream-sauce steaks

4 x 150g venison haunch steaks from the silverside or topside

25g butter

1 shallot, finely chopped

1 glass of sweet sherry

50ml venison or dark chicken stock

150ml double cream

METHOD

Season the steaks and pan-fry in a little oil until cooked to your taste (ie, rare, medium, well done). Remove them from the pan and allow to rest while you make the sauce.

Add the butter to the pan. Once melted, add the shallot and allow to sweat until soft.

Add the sherry to the pan and reduce by half, then add the stock and reduce by half.

Now add the cream and reduce to a coating consistency. Season the sauce and serve with the steaks.

For blue-cheese-melt steaks

100ml double cream

20g Gorgonzola Piccante cheese

4 x 150g venison haunch steaks from the silverside or topside

METHOD

Pour the cream into a saucepan and bring to a simmer, then crumble in the cheese. Once the cheese has melted, stir well then pour into a small bowl and allow to cool in the fridge.

Season the steaks and pan-fry in a little oil until cooked to your taste.

Remove them from the pan and allow to rest. Take the cheese melt out of the fridge.

Place each steak on a heatproof serving plate and add a spoonful of cheese melt to it, then place under a grill to melt again slightly. Serve at once.

For teriyaki-glaze steaks

150ml soy sauce

35g honey

40ml mirin

4 x 150g venison haunch steaks from the silverside or topside

METHOD

Mix together the soy sauce, honey and mirin in a bowl. Place the steaks in the bowl, making sure they are covered by the marinade. Leave for two hours, then remove the steaks and pat dry.

Place the marinade in a pan and heat to reduce to a glaze.

In a separate pan, fry the steaks in a little oil until cooked to your taste.

When the steaks are ready and the glaze is reduced, brush the glaze thoroughly over them, then slice with a sharp knife and serve at once.

INGREDIENTS

For sherry-and-cream-sauce steaks

4 x 6oz Holme Farmed Venison Steaks

25g butter

1 shallot, finely chopped

1 glass of sweet sherry

50ml venison or dark chicken stock

150ml double cream

For blue-cheese-melt steaks

100ml double cream

20g Gorgonzola Piccante cheese

4 x 6oz Holme Farmed Venison Steaks

For teriyaki-glaze steaks

150ml soy sauce

35g honey

40ml mirin

4 x 6oz Holme Farmed Venison Steaks

SERVING TIPS

Delicious with chips, onion rings and