

VENISON ALLA MILANESE WITH ROASTED BUTTERNUT SQUASH AND HERB PESTO

This is a delicious Italian dish from [Gino D'Acampo](#) and adapted from the [BBC Food website](#). A great mix of flavours for our venison and a perfect meal for two.

Serves 2

Method:

1. Preheat the oven to 180C/350F/Gas 4.
2. For the venison alla Milanese, place the breadcrumbs, herbs, chilli flakes and salt and freshly ground black pepper into a food processor and pulse until just combined.
3. Heat the olive oil and butter in a frying pan. Dip the venison into the beaten egg, then coat in the breadcrumb mixture and fry for 3-4 minutes on each side, or until golden-brown and cooked through.
4. For the roasted squash, blanch the squash in a pan of boiling salted water for 4-5 minutes, then drain. Transfer to a roasting tin, drizzle over the olive oil and season well with salt and freshly ground black pepper. Place into the oven to roast for 10-12 minutes, or until golden and tender.
5. For the herb pesto, place all of the pesto ingredients into a food processor and blend until smooth.
6. To serve, place the venison on a serving plate and spoon the roasted squash alongside. Drizzle the herb pesto around the edges of the plate to garnish.

INGREDIENTS

For the venison alla Milanese:

2 x 3oz Holme Farmed venison steaks, flattened out with a meat mallet or rolling pin - Use one of our 6oz steaks cut into two

8 tbsp fresh white breadcrumbs

4 tbsp chopped fresh parsley

2 tbsp chopped fresh thyme leaves

2 pinches chilli flakes
salt and freshly ground black pepper
2 tbsp olive oil
2 tbsp butter
2 free-range eggs, beaten
For the roasted butternut squash:
1 butternut squash, peeled and chopped
4 tbsp olive oil
salt and freshly ground black pepper
For the herb pesto:
8 tbsp olive oil
4 tbsp chopped fresh parsley
4 tbsp chopped fresh basil
4 tbsp chopped fresh chives
salt and freshly ground black pepper

SERVING TIPS

Could also be served with some Italian spaghe