

VENISON KOFTA KEBAB

This fantastic summer recipe is by the fantastic game chef [José Souto](#) and has been taken from the Telegraph.

Delicious on the barbecue but easy on the grill, too, these kebabs use diced meat from venison shoulder.

Serves 4

Method:

Place the venison in a large bowl and add all the spices, coriander, and garlic. Mix well then cover and place in the fridge overnight.

The following day take some wooden skewers and soak them in water – this will help them not to burn when the koftas are cooking.

Then divide the mixture into even balls and thread one or two on to each of your skewers. Oil your hands and form the meat into a sausage shape of equal thickness along the skewer.

The koftas can be cooked on a griddle, in a pan or on a barbecue, cooking equally on each side. Do not overcook or they will become dry.

While the koftas are cooking, mix together the ingredients for the yogurt sauce.

For the salad, whisk together the oil, vinegar and sugar to emulsify, then toss in the red onion and coriander leaves.

Serve the koftas with the red-onion salad and the yogurt sauce.

INGREDIENTS

For the koftas

500g Holme Farmed Venison Mince (2 x packs will leave you some left over for freezing)

2 tsp turmeric

2 tsp chilli powder

4 tsp ground cumin

2 tsp ground coriander

2 tbsp chopped fresh coriander

2 cloves garlic, finely chopped for the yogurt sauce

1 tbsp chopped fresh coriander
200ml natural yogurt
1 tsp honey
For the red-onion salad
2 tbsp olive oil
2 tsp white-wine vinegar
1 tsp sugar
1 red onion, finely chopped
½ tbsp fresh unchopped coriander leaves

SERVING TIPS

This can be made in advance and frozen rea