

# SPICY "RAMEN" STYLE VENISON WITH GLASS NOODLES OYSTER MUSHROOMS AND GINGER

This spicy infused broth with Oyster mushrooms and Glass noodles adds a new element of flavours to go with the succulent Venison Steaks. Warming to the taste yet a marriage of flavours that work well. Infuse the Stock longer for a stronger flavour.

Serves 2

- . Place the Stock in a sauce pan with ½ the ginger ( ½ galangal if you are using it), ½ the chilli including seeds, and the stalks of the coriander after you have picked off leaves.
- . Bring stock to boil and add Soy Sauce then allow to simmer for 10 min this will allow flavours to infuse.
- . Once the stock has infused to produce a full flavoured broth pass and remove all the ingredients. Place the broth back into the sauce pan and discarding everything else.
- . Take the rest of the chilli and cut into very fine strips add this to broth together with the glaze stem ginger and the oyster mushrooms which you can tear into smaller pieces if they are too big.
- . Add the rest of the finely grated Ginger (Galanga if you are using it) then bring broth to boil then turn down to simmer.
- . Place noodles in a bowl and cover with boiling water then leave to for about 10 min to stand until they soften stirring from time to time.
- . Brush the Venison steak with oil and season with black pepper and salt then in a very hot pan or on a ribbed griddle plate sear the steak on each side to the degree of cooking you like.
- . Remove the steaks from the pan once cooked and allow to rest for 2-3 min meanwhile take the broth and add the Coriander leaves then season to taste.
- . Take 2 large bowl plates, drain noodles and place half in each then ladle over the infused broth Finally slice the steaks at an angle thinly placing on top of the noodles. Then enjoy a spicy "Ramen" Style dish