

JUNIPER ROLLED VENISON LOIN SERVED ON A BED OF KALE WITH FONDANT POTATOES, CARROT PUREE, JUS AND A RHUBARB AND GINGER CHUTNEY

This amazing recipe has been given to us by Zach Abbott, winner of the Golden Apron 2017, Yorkshire's Best Young Chef. Zach used our venison for this dish which won him the coveted award and we think it was well deserved.

Serves 2

Method

1. Peel and chop the carrots and place in a pan, add butter, veg stock with a pinch of salt, cover with cling film and cook until soft.
2. To make the chutney:- Place the finely chopped onion, cinnamon stick, star anise and cider vinegar into a pan and bring to boil and then simmer for 5 to 10 minutes. Add orange zest and juice of 1 to 2 oranges, golden raisins, finely chopped / grated ginger and sugar and cook gently until the sugar has dissolved. Reduce until it is a syrup and add the diced rhubarb. Return to the heat and cook gently for a further 10 minutes until the rhubarb is nice and soft.
3. Peel and wash the potatoes. Using an apple corer make little fondants and trim the top and bottom to make them look presentable place in a saucepan with the beef fat and cook on a low heat.
4. Whilst the fondants are cooking gently, place the cooked carrot into the mixer and blend until smooth. Add cooking liquor if needed then pass through a fine mesh sieve and adjust seasoning then place to one side.
5. Check the fondants and make sure they are cooked in the centre, remove from the pan of fat and drain.
6. For the sauce start by reducing down the veal and beef stock until nearly half of the original liquid then add the crushed cranberries and a drop of port.
7. Prep the kale and wash under cold water, leave to drain.
8. Crush the juniper berries in a pestle and mortar and add season to the rub. Then roll the loin in the crushed juniper berries.
9. Place the carrot puree back on a low heat along with the rhubarb chutney to warm through.
10. Place the fondants in a small saucepan with thyme, rosemary, salt and pepper and cook with a small knob of butter to colour the outside of the potato.
11. Sauté the kale in butter and a little water so that it still has a crunch.
12. Place an oiled frying pan on the heat and once hot place the venison loin into the pan and colour evenly until a pink colour on the inside (medium).

13. Once the meat is cooked remove from the pan and deglaze the pan with a drop of port and place the liquid into the reduced sauce to intensify the flavour.
14. Place the meat in the oven to keep warm but not to overcook
15. Serve the venison on a bed of kale with fondants, pureed carrot, jus and chutney around.

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INGREDIENTS

Venison loin approx 500g
10 juniper berries crushed then add to a pinch of salt and pepper

Carrot Puree:-
8 carrots sliced
200ml vegetable stock
50g Butter
1 large clove of Garlic

Chutney:-
1/2 red onion, finely chopped
1/2 cinnamon stick
Finely grated zest and juice of 1 orange
1 star anise
100ml cider vinegar
2cm piece fresh ginger, finely chopped or grated
100g raisins, golden is preferable
190g sugar
500g Yorkshire rhubarb, washed and cut into small pieces

Fondant potatoes:-
4 large potatoes preferably red skinned
beef fat
Thyme
Rosemary
Butter

Jus:-
500ml Veal stock
500ml Beef stock
splash of port
cranberry sauce or fresh cranberries

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