



## Roast loin of venison with venison ravioli and roasted walnuts

Serves 4

Recipe by Rosemary Shrager

800g trimmed loin of venison

**Garnish for dish:**

2 tbsp green peppercorns

1 handful walnuts shelled and whole)

12 small shallots

**For the pasta:**

400g OO flour

4 eggs

Splash of rape seed oil

**For the sauce:**

1 leek chopped

1 rasher bacon chopped

2 tbs blackcurrant jelly

200ml red wine

30g butter

Meat juices from the slow cooked venison

**Ravioli mixture:**

600g diced venison shoulder

1 clove garlic

1 tsp peppercorns

2 bay leaves

60g butter

2 sprigs thyme

10 juniper berries

10 allspice berries

1 onion chopped

2 carrots chopped

Flour (for dusting )

1 bottle full bodied red wine

200ml game stock

100ml brandy

First make the ravioli mixture by marinating the venison shoulder overnight with the garlic, peppercorns, bay leaves, thyme, juniper berries, allspice, carrots, and onion. Dry the meat and sear until brown on all sides. Place in a slow cooker and add the red wine and stock. Deglaze the frying pan with the brandy and add this along with the veg

Slow cook (or casserole) for 2 hours or until the meat is very tender. Allow to cool and then remove the meat from the juices and shred finely. Keep the juice for the sauce.

Make the pasta in a machine so that the flour and eggs combine. Add the oil and season while it is in the machine. Allow to rest in the fridge. Then to make ravioli, remove from the fridge and cut the dough into two pieces and roll into thin lengths taking it to the thinnest setting on the pasta machine

Lay on length on a floured surface and dot small amounts of the meat mixture at 6 cm intervals. Brush water around each pile of meat and cover with the second sheet of pasta. Cut into squares around each portion or use a pasta cutter and press carefully to ensure there is no air trapped inside. Repeat with each one and lay on a floured tray.

Toss the walnuts in hot butter and set aside. Halve the shallots and fry in a pan until the cut edge is blackened and carefully separate the layers to create the garnish for the dish.

To make the sauce, soften the leek and bacon in a pan and then add the jelly. Reduce this by half and add the red wine and reduce again. Next add the stock (or this can be the juice from the meat mixture) and reduce until a thick glossy texture.

Put the venison loin into a hot oven for 15 mins and then allow to rest.

Meanwhile cook the pasta in simmering water for 2 mins and drain well

Finish the sauce by heating and adding the butter cube by cube.

Slice the venison so there are 3 pieces per plate. Serve by placing the roasted loin on celeriac purée, arrange the ravioli around the venison and spoon over some of the sauce. Top with the walnuts and shallots and serve with green vegetables.



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