



## CURRIED VENISON CUTLETS WITH LIME PICKLE POTATO SALAD

This recipe is taken from [The Monocular website](#) and has been created by [The Game Girl](#), Juanita Hennessey, MasterChef UK Finalist. The crisp tang of the lime perfectly complements the richness of the venison cutlets and gives an altogether different flavour to try.

Serves 2

Method:

### For the cutlets:

Heat the curry powder, chilli powder, tumeric and garram masala in a dry pan over a medium heat until you can smell the spice (approx. 1 -2 mins)

Combine the warmed spice mix to the minced garlic, onion granules, salt, lemon juice and oil to form a paste.

Rub the curry paste over the cutlets and leave to marinade for 2 hours or overnight. Reserve the remaining marinade for the cook.

Heat a griddle pan until searing hot. Brush the pan with oil and add your cutlets. Turn every minute until a crust forms on the outside but the meat inside remains a blushing pink – approx. 3-4 mins each side depending on size of the cutlet. (Note: you can cook the cutlets under a grill or on a BBQ following the same method).

Once the meat is cooked, remove from the griddle and wrap in tin foil to keep warm. Leave it to rest for 5 – 10 minutes before serving.

### For the potato salad:

Add the diced potatoes to pan of salted boiling water and cook until just soft. Remove from heat and drain.

While the potatoes are cooking drain and rinse  $\frac{1}{4}$  can of chick peas and set aside.

Finely chop 3 pieces of lime pickle and a small handful of coriander and set aside.

Add the cooked, drained potatoes to a bowl along with the chickpeas, lime pickle and a small knob of butter. Stir well to incorporate.

Finally add the chopped coriander and season to taste.

**To plate:**

Pile the potato into a bowl and place the cutlets on time. Finish with a pinch of chaat masala and serve with warm naan or rotis.