**Pan-fried Venison with Orange, Port and Redcurrant Sauce with Celeriac Mash**

Serves 4

**Ingredients**

**Potato and celeriac mash**

600g floury potatoes, peeled and cut into chunks

250g celeriac, peeled and cut into chunks

100ml double cream

50g salted butter

Pinch of grated nutmeg

Salt and freshly ground black pepper

2 tbsp olive oil

400-500g wild venison loin

Salt and freshly ground black pepper

**Orange, port and redcurrant sauce**

Juice of 1 orange

150ml chicken stock

1 tbsp port

2 tbsp redcurrant jelly

1 tsp lemon juice

Pinch dried thyme

Salt and freshly ground black pepper

1 tsp cornflour mixed with a little water

**Method**

1. Preheat the oven to 180°C/Gas 4.
2. Cook the potato and celeriac in large pan of salted water for 15-20 minutes or until tender when pierced with a knife. Drain well, return to the pan, cover and keep warm.
3. Meanwhile, rub the venison with 1 tbsp olive oil and season well. Heat the remaining oil in a large ovenproof frying pan and sear the loin on all sides.
4. Place the pan in the oven and cook for 6-8 minutes for pink venison.
5. Remove from the oven, cover loosely and leave to rest while you prepare the mash and sauce.
6. For the mash, add the cream, butter and nutmeg to the potatoes. Return to the heat to warm the cream, season well and mash until smooth.
7. Place the orange juice, stock, port, redcurrant jelly, lemon juice, thyme and seasoning. Bring to the boil, stirring until the redcurrant jelly melts and stir in the cornflour mixed with a little water to thicken the sauce. Bubble gently for 1-2 minutes.
8. Carve the venison into even slices and serve with the mash and sauce.

**Cook’s Tip**

We recommend serving the venison loin pink, but if you prefer your meat well-done, cook for a little longer.

When wild venison is not available, farmed is a good alternative.