**Venison Hotpot**

Serves 4

**Ingredients**

1 tbsp olive oil

25g butter

500g diced wild venison

2 onions, peeled, halved and finely sliced

2 carrots, peeled and thickly sliced

450ml beef stock

3 tbsp Worcestershire sauce

2 bay leaves

Pinch dried rosemary

Salt and freshly ground black pepper

900g waxy potatoes, peeled and thinly sliced

25g butter

**Method**

1. Preheat the oven to 180°C/Gas 4.
2. Heat the oil and the butter in an ovenproof casserole dish and when foaming add the diced venison. Brown evenly for 3-4 minutes and remove from the pan. You may have to do this in 2 batches so that you don’t crowd the pan.
3. Add a little more oil and fry the onions until lightly browned.
4. Add the carrots and cook for a further 2 minutes.
5. Return the venison to the pan and add the beef stock, Worcestershire sauce, bay leaves, rosemary and season well.
6. Top with an even, thick layer of sliced potatoes and dot with butter.
7. Cover with a lid and cook in the oven for approx. 2 hours or until the venison is tender. Remove the lid and continue to cook for 15 minutes until the potatoes are golden brown.

**Cook’s tip**

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

Charlotte or Jazzy potatoes are a good waxy variety that will stay together when cooked.