Tandoori Venison Kebabs

Venison haunch is really and lean and prone to drying out so the yoghurt based marinade here is designed to tenderise and relax the meat fibres to keep things as juicy as possible. Achiote paste, made from the ground seeds of the annatto tree, adds a glorious red colour to the meat. It’s easy to find online. Kashmiri chillies are mild and brightly coloured, so if you substitute a different chilli, reduce the quantity unless you want it mind-blowingly hot!!

Ingredients:-

50g Achiote paste, very finely chopped

5g Kashmiri Chillies, roughly torn

1tbsp Cumin Seeds

2 tsp Fenugreek Seeds

150g Greek Yoghurt

50g Fresh Ginger, grated

3 Garlic Cloves, crushed

1 tsp Salt

750g Venison Haunch Steaks, cut into 2-3cm cubes

2 Red Peppers, cut into 2-3cm pieces

1 Small Red Onion, cut into 6-8 wedges and slivers pulled apart

1 x lime, zest and juice

Method

Set a small frying pan (skillet) over a medium heat and tip in the achiote, chillies, cumin and fenugreek seeds. Toast for a couple of minutes then transfer to a spice mill and grind to a powder. Pour into a bowl and stir through the yoghurt, ginger, garlic and salt to a make a paste. Add the venison and mix thoroughly so all the pieces are coated. Cover and place in the fridge for 24 hours.

The next day, fire up the barbeque ready for direct cooking, piling half a chimney of coals to one side of the barbeque so can slide the kebabs off the heat if they are cooking too fast.

Thread the venison onto skewers, alternating it with the red peppers and slivers of onion. Grill directly over the fire for about 15 minutes, turning regularly. Yoghurt marinades can burn so be prepared to slide them further from the heat if they are catching too fast.

Rest on a serving plate, scatter with coriander then zest and squeeze over the lime.

Serve with rice, mango chutney and raita

Recipe from Seared by Genevieveeats – follow on Instagram @genevieveeats