

Loin of Venison Topped with a Tarragon, mushroom and Chicken Parfait wrapped in smoked ham, served with a Dunsyre Blue Potato Cake, Sweet and Sour Red Cabbage, Truffled Spinach, Glace' Carrots and a Pink Peppercorn Jus

4 portions

Ingredients

- 1 small saddle of venison fully trimmed eye of the meat only, bones saved for the sauce.
- 100 grms webb fat (Pigs caul)
- Vegetable Oil for cooking
- 100 grms Chicken breast
- 1 egg yolk
- 100 mls double cream
- 50 grms chopped Wild Mushrooms (girolles, trumpet,)
- 30 grms unsalted butter
- 10 grms chopped Tarragon
- 50 mls madeira
- 50 grms thinly sliced cured ,smoked ham

Method

1. Blend the chopped Chicken breast in a food processor with the egg yolk then pass through a fine sieve, chill over ice then beat in the double cream, season with salt , pepper and nutmeg.
2. In a small pan saute the wild mushrooms for 2 mins then drain, return the pan to the stove and add the madeira to the juices reduce over a high flame until 1 tbsp. remains, allow to cool before adding to the Chicken Mixture along with the mushrooms and the Chopped Tarragon.
3. In a hot pan brown the trimmed saddle of venison, season and allow to cool.
4. place the slices of smoked ham onto a sheet of cling film and spread with a thin layer of the mushroom parfait, add the saddle of venison and carefully wrap in the ham.
5. Pipe the Mushroom Parfait on top of the Ham wrapped venison.
6. Lay out the trimmed caul fat and gently wrap a thin layer right around the parfait topped venison and place in refrigerator.
7. To cook, heat a little vegetable oil in a pan until hot and gently seal the venison all the way around to melt the caul fat and seal.

8. Place onto a tray on a fine mirepoix to cook in oven 200.C for approx 8 mins depending on size.
9. Allow to relax in a warm place.

Sauce

50 mls vegetable Oil
60 grms diced carrot
80 grms diced onion
40 grms diced celery
15 grms crushed garlic
reserved venison bones and trimmings
6 ripe plum tomatoes
100 mls Red Wine
100 mls Madeira
500 mls brown chicken stock
500 mls brown veal stock
50 gms Redcurrant Jelly
1 sprig thyme
1 sprig tarragon
1 Bay leaf
30 gms Pickled Pink Peppercorns
50 grms unsalted butter

Method

1. In a heavy based pan brown the carrots onions, celery in the vegetable oil, meanwhile roast the bones and trimmings until brown in the oven.
2. When browned add the bones to the pan with the vegetables, add the garlic and the tomatoes and deglaze with the alcohol, reduce over a high heat to a syrup then add the stocks and bring to the boil skim and add the herbs, simmer for 40 mins then strain and reduce in a clean pan to 300 mls remove and pass through a fine muslin cloth reserve for use at service.

Red Rooster and Dunsyre Blue Potato Cake

Ingredients

Red rooster potatoes 1 kg
Dunsyre Blue 30 g

Philadelphia cheese	30 g
Butter	50g
Water	100ml
Fresh Thyme	
Seasoned Flour	
Egg Wash	
Japanese breadcrumbs	100 g

Method

1. Peel the potatoes then wash, and hand grate and squeeze dry.
2. Bring the water and butter to the boil and season with a little salt
3. Add the grated potatoes and Gently cook without colour.
4. Correct the Seasoning and add a pinch of freshly chopped thyme.
- 5.. Lay in a tray approx 12 mm thick and cool quickly.
- 6.. Cut in circles three each, place one circle for the base.
7. Cut a Hole through the centre of the second circle and place on top.
8. Fill with Dunsyre blue and Philadelphia mixture.
9. Place the third circle on top.
- 10.Pane with Japanese breadcrumbs, and deep-fry.

Sweet and Sour Red cabbage

Ingredients

500	grms	trimmed and finely shredded red cabbage
25	grms	unsalted butter
200	grms	grated cooking apples
1	clv	garlic crushed
1	tsp	Mixed spice
		salt&pepper
1	tsp	grated orange zest
2	tbsp	soft brown sugar
30	gms	Redcurrant Jelly
75	mls	red wine
15	mls	red wine vinegar

Method

1. Melt the butter in a pan and add the cabbage. cover the pan with a lid and cook over a low heat for 5 mins.
2. Add the remaining ingredients and bring to the boil.
3. Place in an oven proof dish with a lid and cook in the oven at 180oC / 400oF for 30-40 minutes.

Glaze' Carrots

Ingredients

20 Shaped or baby Carrots.
30g Butter
10g Caster Sugar or Honey
2g Parsley - finely chopped
Salt & Pepper

Method

1. Place the shaped or trimmed carrots in a pan. Add the sugar a pinch of salt and butter. Add enough water to barely cover the vegetables then bring to the boil.
2. Cover with a buttered paper (cartouche)
3. Turn down the heat to a simmer and cook until all the liquid has almost evaporated and glazed add the finely chopped parsley and serve.

Truffled Spinach

Ingredients

100gms Picked and washed Spinach
10mls Truffle Oil
Salt & Pepper
Nutmeg

Method

Heat the oil in a pan, add the cleaned spinach and gently cook for 10 seconds.
Season with salt, pepper, nutmeg drain out any excess juices.

To Serve

1. Place the Potato Cake at 12 o'clock.
2. Place a spoonful of the cabbage at the other side of the plate.
3. Spoon on the truffled spinach and arrange the Glace' Carrots.
4. Slice the rested Venison and lightly brush with truffle oil, neatly lay on the cabbage .
5. Spoon around the sauce and serve immediately.