

PAVE OF VENISON WITH POMME PUREE AND GREEN PEPPERCORN SAUCE



People travel from far and wide to come to the Pot Kiln and eat this, our most famous dish. It was inspired by the French form of butchering a "slab or tile" from the haunch of beef or lamb. It involves separating the primal muscles from the thigh, then trimming off all silvery sinew and fat until you are left with a piece of meat that looks like fillet but has the flavour of rump. All the muscles are different sizes and depending on which you have cut down into paves the size of your fist. Depending on which species of deer you have the haunches will be completely different sizes, so its hard to be specific about how many you will get from any particular beast. We would expect to get 11 paves from one haunch of Roe Deer, which is one of the most tender and delicious of all the British species.

Serves 4

Ingredients

4 paves of Venison
Olive oil
Thyme
Pepper

3 Desiree potatoes
200ml Double Cream
150g Unsalted Butter
Salt & Pepper

Sauce:

Trimmings from paves

1 onion, chopped

1 carrot, chopped

2 sticks celery, chopped

½ bottle red wine

Splash of Port

Splash of Brandy

1 tsp Marmite

1 tbsp Tomato Ketchup (we like Tiptree ketchup as its bursting with tomato flavour)

1 tbsp Redcurrant Jelly

2 tsp Green peppercorns (ones in brine, not dried, but drained and rinsed)

Method

Rub the paves with oil and tear off some of the thyme leaves and a good grinding of pepper. Don't season with salt at this stage or it will draw out the juices from the meat. Set aside (not in fridge as you need meat to be room temperature before cooking)

For the sauce, fry in a little olive oil the trimmings and mirepoix (carrots, celery and onion) until dark browned but not burnt. Add the wine and cook for an hour on a low temperature at a gentle simmer. Strain out the meat and veg and return to a clean pan. Add the port and brandy and reduce by half. Stir through the marmite, ketchup and jelly, then add the peppercorns just before serving.

Peel, chop and boil the potatoes until just cooked through. Strain and leave to steam for a couple of minutes so any excess water is removed. Push through a sieve, mouli or potato ricer to ensure there are no lumps. This is known to us as Dry Mash and can be stored like this for a few days. Just before serving, heat the cream and butter in a saucepan with salt and pepper. When hot, stir in the dry mash and beat until emulsified and soft.

Heat a frying pan until searing hot and have your oven hot at its highest temperature (230c). Sear the paves, one at a time, then put into a roasting tray with the rest of the thyme and roast for no more than FIVE minutes. Time it! Take out of the oven and rest for at least FIVE minutes on a wooden board.

When ready to serve, have the potato and sauce hot, then smear your potato over the bottom of the plate. Sit any green veg you have blanched on the potato, then slice the pave onto the veg. Drizzle with sauce and serve immediately.

Note: Join Our Game Cooking School--Learn how to make this and other delicious game recipes using fresh locally sourced ingredients at the Mike Robinson Wild Food and Game Cookery School. For further information please go to www.wherewisemenshoot.com or contact Richard on 07983 626761