

POTTED VENISON



This is what we call proper traditional English food. Nothing beats potted meat served with fresh crusty bread and a fruity home-made chutney. Great for picnics, light lunches, a starter and freezes beautifully, so make more than you need. This needs to be cooked overnight, so think ahead!

Ingredients

- 1 shoulder of venison, boned and roughly chopped
- 1 ltr red wine (wine from a box is fine for this)
- 1 Star Anise
- 1 Cinnamon Stick
- 2 Bay leaves
- 5 Juniper Berries
- 6 rashers Smoked Streaky bacon, rinds removed but reserved
- 200g Unsalted butter, in chunks
- 1 Bulb Garlic, sliced in half
- 5 Sprigs Thyme
- 2 Sage leaves
- 1 lemon, rind grated

- 1 pack butter for finishing the dish.
- Small bay leaves for decorating

Method

Start by tying the bacon rinds together with the thyme, bay leaves and sage with kitchen string. Place in the bottom of a casserole dish with the venison, chopped bacon and all the rest of the ingredients and stir well. Cover with greaseproof paper and a tight fitting lid and put in the oven on 130c overnight (approx 8 hours)

In morning, remove all the meat from the casserole, leaving all the herbs and spices behind. Strain off some of the liquid.

Melt the pack of butter and pour off the milk solids so you are left with a clear liquid. Pour 1/3 into a Magimix with the meat and a ladle of the cooking liquid. Whizz up with salt and freshly ground pepper until smooth.

Pot into your ramekins and pour over the remaining melted butter to cover the meat. Slip a bay leaf under the butter for decoration. Chill. Serve straight from the fridge with bread and chutney.

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