



# Wild Venison Leg Steaks with Three Mushroom Sauce

*wild*

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**INGREDIENTS** (4 servings)

## **Meat**

600 g Alpine Deer Wild Venison Leg Steaks  
salt and pepper  
butter  
olive oil  
fresh thyme

## **Mushroom Sauce**

30-50 g dried porcini mushrooms  
250 g fresh Swiss brown mushrooms, sliced  
250 g fresh field or portobello mushrooms  
300 ml fresh cream  
1 C beef stock  
100 g butter  
1 T fresh thyme, picked and chopped

## **METHOD**

*Top tip - before you start, remove venison from fridge, remove packaging and leave to come up to room temperature.*

## **Mushroom Sauce**

1. Preheat oven to 180°C.
2. Place big mushrooms on oven tray. Season with salt and pepper, drizzle with olive oil, dot with butter. Cover with foil. Bake 15-20min.
3. Rehydrate porcini in 400ml hot water for 10-15min. When soft, remove from water and roughly chop. Keep mushroom water.
4. In a pan, heat butter until foaming. Add Swiss brown mushrooms, cook until soft and brown. Slice roasted field mushrooms. Add with porcini to pan.
5. Add beef stock and reserved mushroom water. Simmer until reduced by half.
6. Add cream. Gently simmer until reduced by half.
7. Season sauce with salt and pepper, chopped fresh thyme and 2-3 pinches of porcini mushroom powder. Keep on low heat while you prepare venison.

## **Wild Venison Steaks**

1. Drizzle venison with olive oil, season with flaky salt and black pepper.
2. Heat a heavy fry-pan until hot. Add venison and sear approx. 2.5min per side for medium-rare.
3. Rest venison on a warm plate, loosely covered with foil, for 5-10min.
4. To serve, cover generously with mushroom sauce.



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*enjoy!*