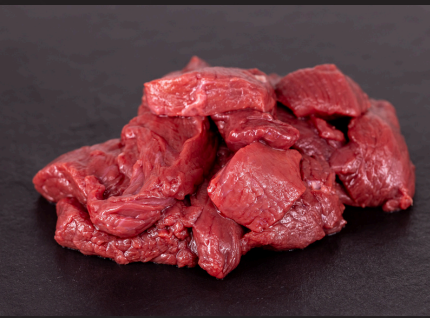




Venison Hot Pot

wild



Wild Venison Hot Pot

INGREDIENTS (4 servings)

400 g prepacked Diced Alpine Deer Wild Venison (1 packet)
salt and pepper
1 T vegetable oil
75 g butter
4-6 baby onions, or pickling onions, peeled
1 carrot, peeled, cut into chunks
2 stalks celery, chopped
1 T fresh rosemary, chopped
1 T plain flour
1 C red wine
400 ml beef or venison stock
2 fresh thyme sprigs
3-4 medium agria potatoes, peeled and cut into 5mm slices
100 g diced Pancetta
Parmesan cheese
chopped parsley

METHOD

1. Remove Wild Venison from fridge and packaging, cover lightly and allow to come to room temperature (about 30 minutes).
2. Preheat oven to 170°C.
3. Season the Venison with salt and pepper.
4. Heat a large casserole dish until very hot. Add the oil and a small knob of butter. Fry the Diced Venison until browned all over, then remove from the pan and set aside.
5. Add the onions, Pancetta, and another knob of butter to the pan and fry for 2-3 minutes, or until lightly browned. Add the carrot and celery and cook for a further minute.
6. Stir in the flour and cook for 2 minutes. Gradually add the red wine, stirring until smooth.
7. Add the browned Venison back to the pan with the stock, season with salt and pepper, and bring to a boil.
8. Stir in the fresh thyme and rosemary, then arrange the potatoes on top. Dot the surface with the remaining butter. Cover with a lid and cook in the oven for one hour.
9. Remove the lid and increase the heat to 200°C for 30 minutes or until the potatoes are crisp and golden brown on top. Garnish with chopped fresh parsley.
10. Serve your Wild Venison Hot Pot with sauteed greens and the remaining red wine.

