



Venison Loin (Backstrap)

with Spiced Sesame
& Ginger Dipping Sauce



wild



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INGREDIENTS: (4 servings)

Meat:

800g Alpine Deer Wild Venison Loin
(also called Backstrap)
3-4 fresh thyme sprigs

Dipping Sauce:

2 T sesame seeds, lightly toasted
1 clove of garlic, peeled
1 t salt
2 spring onions, finely sliced
2cm knob of fresh ginger, minced
1 t sugar
2 t chilli paste
1 T sweet chilli sauce
1 T sesame oil
1 T fresh coriander, chopped
1 T rice wine vinegar
1-2 t water (if needed)

METHOD:

Venison:

1. Remove venison from fridge and packaging, cover lightly and allow to come to room temperature.
2. Preheat oven to 180°C.
3. Season venison with a sprinkle of flaky salt and black pepper.
4. Heat an ovenproof pan until hot. Add 1 T olive oil and small knob of butter. Add venison and sear all sides quickly, only 10 seconds or so to gain colour. Take care not to burn the butter.
5. Add thyme to pan. Transfer to oven. Roast 5-6 minutes.
6. Remove venison from pan. Rest on board, loosely covered with foil, for 5-10 minutes.

Dipping Sauce:

1. With a mortar and pestle, pound 1/2 the sesame seeds, garlic and salt into a paste.
2. Transfer to a bowl, add all the other ingredients, stir to combine.

TO SERVE:

1. Portion venison into slices. Drizzle with dipping sauce.
2. Serve with your favourite rice or potato mash and lightly cooked asparagus, broccolini or bok choy.



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