

Yorkshire Game Venison Loin roasted winter vegetables and rowan berry jus

Serves 4

Ingredients

4 x 180 g portions of venison loin – we are using venison loin from the Yorkshire Game company.

Olive oil for frying

Roasted winter vegetables

2 parsnips trimmed into spear head shape

12 baby Chantenay carrots peeled

¼ celeriac peeled and cut into 4 box shapes.

½ sweet potato peeled and cut into 4 cylinder shape discs.

150 g butter

2 tablespoons of olive oil

2 tablespoons of Harrogate Honey

Sauce

1 pint of reduced game stock, so it is rich and flavoursome.

1 teaspoon tomato puree.

25 g rowan berries

½ pint of red wine

1 carrot (peeled and chopped small)

¼ leek (split and washed and chopped small)

½ onion (peeled and chopped small)

2 sticks celery (washed and chopped small)

Small sprig of rosemary and a small sprig of thyme

50 g butter

Method

Place the vegetables in a roasting tray. Add the butter and drizzle with olive oil and honey.

Place these on the top of the stove and heat for 5 minutes until the butter is foaming up and the honey gently coats the vegetables. Then place this in an oven at 180 °C for 20 to 30 minutes until cooked depending on the size of your trimmed vegetables.

When cooked strain off any excess honey and butter mix and serve straight away.

Fry the seasoned steaks in olive oil until golden brown in colour. Remove from the pan onto a metal tray and finish cooking in the oven for approximately 8-10 minutes. When cooked take out of the oven and allow it to rest for 4 minutes before carving.

Using the same venison frying pan put in the vegetables and colour slightly (add some more oil to the pan if necessary)

Add the tomato puree, rowan berries, sprigs of thyme and rosemary and cook for approximately 5 minutes.

Next add the red wine and reduce by half, then add the rich game stock and reduce by half again until the sauce is thick, rich and sticky.
Strain out the vegetables and discard.
Finally cut 50 g of butter into knobs and whisk into the sauce until it melts in (do not re boil) and serve.

To assemble the dish

Take the vegetables and place around the plate
In the centre of the plate place the thinly carved pieces of Yorkshire game venison loin and serve with the sauce gently spooned around the plate to give an attractive border to the dish.