

Paul Mackie Cookery Demonstration
Great Yorkshire Show
Wednesday 14 July

Pistachio Crusted Rack of Venison, scotch egg, sauté potatoes, celeriac puree,
blueberry jus

Ingredients

1 x two bone rack of venison
1 x pack of minced venison (eg Neck or Shoulder)
1 x quail egg
100g dried crumbs
50g pistachio
3 x new potatoes
¼ celeriac
300ml whipping cream
200g butter
6 x blueberries
200g spinach
50g plain flour
1 x egg
Oil
Thyme
400ml beef stock (or good stock)
Salt and pepper
200ml red wine

Method

Scotch egg – Wrap the 1/3 cooked quail egg in the venison mince, then pass through the flour, egg and the bread crumbs and deep fry until golden. Finish in the oven for 3-4 minutes.

For the crusted venison – French trim the racks of lamb. Then blitz together 2/3 of the dry breadcrumbs with the pistachios. Seal off the venison in a hot pan and coat with the pistachio crust. Cook for around 6-7 minutes at 180 degrees. Leave out of the oven to rest.

For the sauté potatoes: cook to new potatoes until they are 2/3 cooked. Drain them off and slice them into thin discs. Fry in a little butter and chopped thyme, and season accordingly, until golden.

For the celeriac puree: peel and roughly chop the celeriac. Add the cream and a little butter and cook until the celeriac is tender. Season with salt and pepper. Blitz the celeriac in a blender and pass through a sieve until smooth.

For the spinach: cook the spinach in a hot pan with a little salt and butter.

For the sauce: once the venison is cooked, take out and deglaze the pan. Add the stock and reduce down a little. Whisk a little bit of butter into the sauce until emulsified. Season accordingly.

To assemble: Compress the spinach into a ring. Layer the sauté potatoes on top of the spinach. At the side of the plate, spoon and swipe the celeriac puree. Carve the venison rack into two, showing the inside of the meat. Cut the scotch egg in half, presenting the soft yolk within. Finally add the blueberries to the finished sauce and spoon around.

Enjoy with a nice glass of wine!