

Seared Venison Fillet with Yorkshire Blue Cheese Topping Black Sheep braised fondant potato, rosemary honey glazed carrots

Serves 2

Ingredients

2 venison fillets, 6-8 oz, seasoned
2 medium sized baking potato cut into a circular shape
2 bottles of Black Sheep Beer for cooking (plus 1 for Chef!)
4 carrots, peeled and chopped into half crescents
200 gm Yorkshire Blue Cheese
4 sprigs of rosemary, chopped
2 tbsp local honey
Oil and butter for cooking
Salt and pepper for seasoning

Method

Place the potato in a high sided tray and pour the beer over until the potato is immersed. Place a few knobs of butter on the top and braise for approximately 45 minutes at 180°C. Seal the venison fillets in a hot pan with cooking oil for 2 minutes on each side, then place in the oven to bake for 6 minutes rare, 8 minutes medium or 10 minutes well done. Put the carrots in a hot pan with cooking oil and a knob of butter. Cook the carrots until coloured and add the honey and rosemary and bake for 6-8 minutes in the oven with the venison. Remove the potato when cooked and leave on the side to rest for 5 minutes. Also do the same with the steak when cooked to your preference. Place the Yorkshire Blue cheese on top of the steak to melt.

To assemble the dish

Place the potato and the steak on a plate and sprinkle a generous amount of carrots around the edges, then enjoy!