

**Holme Farm Venison Shank Pie
Malton sloe gin, Pickering watercress salad,
Yorkshire tartiflette potatoes**

Serves 4

Ingredients

4 venison shanks-trimmed and bone cleaned
(contact Holme Farm Venison – Nigel Sampson, www.hfv.co.uk)
½ bottle red wine
2 organic carrots peeled and chopped
1 Yorkshire onion peeled and chopped
2 organic sticks of celery washed and chopped
2 bay leaves
1 organic leek trimmed split washed and chopped
3 measures of Malton 'sloe gin' a Yorkshire speciality
(contact Sloe Motion –Jonathan Curtoys, jonathan@sloemotion.com)
3 pints homemade game stock
6 rashers Easingwold bacon
(West Moor Farm - Colin Piercy, 01347 824300)
2 tablespoons tomato puree
3 sprigs of thyme leaves-only discard the stalks
4 oval 12cm x 7cm shape discs JUS –ROL puff pastry
2 egg yolks mixed together with a teaspoon of salt using a pastry brush (to then be brushed over the top of the pie.)

Method

Seal the venison shanks in oil in a frying pan until they have a golden colour on all sides, then place in a deep tray for cooking.
Fry off the chopped vegetables in the pan and add the tomato puree, bay leaf, fresh thyme leaves and the Malton sloe gin.
Remove from the pan and de glaze the pan with wine. Place the vegetables around the venison shanks and pour the wine over the top.
Add the thyme stalks and the game stock and cover in grease proof paper.
Scrunch tin foil over the top of the deep tray and slow cook in the oven for approximately 2 hours at 160 degrees celcius until the meat is tender and almost falls off the bone.
Remove from the tray and chill the mixture in a blast chiller if available.
To finish the pie cut the bacon into chunks and fry in a little oil in a frying pan.
Place in the bottom of your 4 pie moulds- we use the Le Cruset orange dishes (this adds some fat when cooking the venison or it can dry out).
Place the venison shanks on top and pour in some of the vegetables and thick stock.

To prepare the top of the pie for cooking

Using 4 discs of Jus-Rol pastry cut into an oval shape to fit the pie top approximately 12 cm long x 7cm wide.

Cut a thin strand of pastry to place around the top of the pie dish and 'glue' this on with the egg yolk mixture.
Using your thumb and a butter knife crimp the top so it has an attractive finish and then brush with egg yolk mixture.
Rest in the fridge for 10 minutes then bake at 180 degrees celcius for approximately 15-20 minutes then serve with the Pickering salad and homemade chunky chips.

Ingredients for the Pickering Watercress Salad

2 large bunches of Pickering watercress (this watercress is harvested from spring beds and has a lovely peppery flavour and is vibrant green in colour).
2 Ampleforth Apples
(depending on the time of year, Father Rainer at Ampleforth Abbey supplies us with various varieties of apples and cider.
(Contact rainer@ampleforth.org.uk)
1 tablespoon of mild mustard
1 dash of runny honey- we use Thurcroft Borage honey as it has a subtle flavour and is a clear base.
(See www.leahouseapiaries.co.uk)
1 tablespoon of cider vinegar
100ml of freshly squeezed orange juice.

Method

Peel the Ampleforth apples and thinly slice then slice the other way to form julienne (thin strips) of apple.
Place these in the orange juice to cover them.
Put the honey and mustard in a bowl and mix together with the vinegar and oil, whisking constantly to create an emulsion with the oil.
Season with a little salt and pepper (please remember that the Pickering watercress is naturally peppery)
Add the juice from the apples and mix
Finally toss the picked watercress in the apple and vinaigrette mix and serve on the plate.

Ingredients for the Yorkshire Tartiflette

4 large baking potatoes
6 rashers of Wensleydale bacon
¾ litre of whipping cream
Small bunch of Thyme- stalks removed, leaves retained for the dish
200 grm grated Wensleydale cheese
Additional 60 grm of Wensleydale cheese- grated for the topping
3 cloves of garlic- crushed and chopped

Method

Boil the cream in a deep bottom pan with the garlic.
Thinly slice the peeled baking potatoes.
Finely chop the bacon and fry in a pan until crispy.

Place a layer of thinly sliced potatoes in a buttered oven proof dish, then sprinkle some thyme leaves, bacon and Wensleydale cheese over the top. Pour some of the garlic cream and a little black pepper (we do not add salt as the bacon gives the dish a salty flavour).

Repeat the layering process until all the ingredients have been used- retain a little cheese for the topping)

Place the dish in an oven at 180 degrees celcius. Bake until the potatoes are soft- this will probably take 30- 45 minutes.

Add the remaining cheese to the top and place in the oven for an extra 5 minutes until the topping is golden and crispy.

Scoop out a portion of Tartiflette potato and place in the centre of each plate. Place each pies on the side of the plate and garnish with the tossed watercress salad.