

Seared Holme Farmed Venison chestnut risotto and black pepper jus

Serves 4

Ingredients

4 x 100 g venison loin steaks
4 small cups of risotto rice
2 small packets of peeled blanched chestnuts
1 small onion (peeled and finely chopped)
olive oil for cooking
3 small cloves of garlic (peeled and crushed)
1/3rd bottle of white wine
4 sticks of celery (washed and finely chopped)
2 pints of chicken or vegetable stock
Salt and pepper (sea salt is great if you have it)
50 g butter
100 g grated parmesan (chefs note: fresh is so much nicer than the powdered available)
3 sprigs of thyme leaves (discard the stalks just keep the leaves)

For the sauce

2 pints strong beef or game stock
1/3rd bottle red wine
Just add these two together and reduce until a nice thick sticky sauce is left. You should have enough to spoon around 4 plates.

Method:

For the Risotto

Heat the chicken or vegetable stock. Once it is hot leave to one side.

Fry the onion, celery and garlic in a heavy bottomed pan with some olive oil and stir with a wooden spoon.

Next add the risotto rice and the thyme then stir. Add the white wine slowly.

Ladle the stock over the rice a spoonful at a time until the rice is cooked through. Make sure there is no excess moisture in the rice

Mix in the grated parmesan, chestnuts and butter, then allow to rest for approximately 2 minutes until it becomes sticky and cheesy.

Season if necessary.

To cook the meat

Season the meat well, and then seal them in a hot frying pan with some olive oil.

Cook in the oven at 180°C for approximately 6 minutes (the best way to serve venison is pink, but if you prefer your meat more well done then leave in the oven for a bit longer).

Allow the venison to rest 2 minutes before carving the steaks.

To assemble

Place the rice in the centre, fan the steak meat around the rice and spoon the sauce over the meat and around the plate.