

Yorkshire Game and Daleside Blonde Casserole

Serves 4

600 g Game mix (i.e. rabbit, hare, venison, pheasant, grouse, partridge)
3 bottles Daleside blonde
100 g carrots
100g leeks
1 onion
50 g butter
800 ml beef stock
4 large potatoes
100 g horseradish cream
20 g chopped parsley
400 g red cabbage
400 ml orange juice
50 g red currant jelly
75 g sultanas

Casserole

Dice the game in 1 inch cubes.

Dice the onions, leeks and carrots, sweat the vegetables in a pan with some butter without colouring them, add the game and mix well for 5 minutes, then add the Daleside blonde and let it cook on a low heat until half of the bitter has evaporated. At this stage add the beef stock and leave to cook on a low heat until the game is cooked through, check for seasoning. You should now have a fairly thick jus.

Braised red cabbage

Quarter the red cabbage and cut it into long thin strips (julienne), saute with some butter in a pan, add the orange juice and sultanas. Cover and let it cook on a low heat until is cooked through. The cooking time will depend on how thick you sliced the cabbage, stir regularly and if needed add more orange juice. To finish add the red currant jelly which will glaze the cabbage nicely.

Horseradish mash

Peel and boil the potatoes. Once cooked puree them and add butter and cream. Finally add the horseradish cream and chopped parsley, check for seasoning.

To build the dish

In a pasta bowl preferably pipe the mash into a conical shape in the centre, add the casserole around the mash and the braised cabbage on top.