



Photo for Illustration

Potted Venison

Ingredients (Serves 4)

- * 1 Shoulder of Venison, boned and roughly chopped
- * 1 Ltr of Red Wine
- * 1 Star Anise
- * 1 Cinnamon Stick
- * 2 Bay Leaves
- * 5 Juniper Berries
- * 6 Rashers of Smoked Streaky bacon, rinds removed but reserved
- * 200g of Unsalted Butter, in chunks
- * 1 Garlic Bulb, sliced in half
- * 5 Sprigs of Thyme
- * 2 Sage Leaves
- * 1 Lemon, rind grated
- * 1 Pack of Butter for finishing the dish
- * Small bay leaves for decorating

Method

1. Start by tying the bacon rinds together with the thyme, bay leaves and sage with kitchen string. Place in the bottom of a casserole dish with the venison, chopped bacon and all the rest of the ingredients and stir well. Cover with greaseproof paper and a tight fitting lid and put in the oven on 130c overnight (approx 8 hours).
2. Remove all the meat from the casserole, leaving all the herbs and spices behind. Strain off some of the liquid. Melt the pack of butter and pour off the milk solids so you are left with a clear liquid. Pour 1/3 into a Magimix with the meat and a ladle of the cooking liquid. Whizz up with salt and freshly ground pepper until smooth.
3. Pot into your ramekins and pour over the remaining melted butter to cover the meat. Slip a bay leaf under the butter for decoration. Chill. Serve straight from the fridge with bread and chutney.