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VENISON WITH GRAPE SAUCE AND PERFECT MASH

Ingredients

1 kg Mandagery Creek Venison leg piece
Wollemi Estate vineyard BBQ Grape Sauce
4 large potatoes (desiree is ideal), peeled and cut into
5cm chunks
150ml or $\frac{3}{4}$ cup double cream
85 gm or $\frac{3}{4}$ stick unsalted butter, cubed
Ground nutmeg
Sea salt & white pepper

Preheat oven to 180 degrees. Remove venison from packaging, pat dry with paper towel and allow to reach room temperature.

Preparing perfect mash

Rinse chunks of potato under cold water to remove excess starch. Place in a large saucepan, cover with cold water, add a tablespoon of salt and bring to boil. Simmer gently until tender – 12 to 15 minutes. Drain well then return to pan briefly over gentle heat until all moisture has evaporated.

Ideally puree the potatoes through a mouli food-mill or potato-ricer. Alternatively, use a heavy masher. Do not use a food processor, as this will turn the potato to glue.

In a separate saucepan, boil the cream to reduce by half. Remove from heat, beat the cream into the pureed potato, then beat the cubed butter, nutmeg and seasoning to taste. Put to side and keep warm.

Preparing the venison

Cut the leg piece into 4 wide steaks about 5cm thick. Heat a pan with a small amount of olive oil and sear each venison steak on all sides. Remove from pan. Place the steaks in a preheated oven and roast for 6-7 minutes. Remove from oven and place under loose foil for 5 minutes.

Heat the Grape Sauce in a saucepan until warm.

Carve through the steaks so that you have 2 exact shaped pieces of meat with the lovely rare finish exposed.

To serve, place on a bed of perfect mash and then pour over the warm sauce. Accompany with garlic baby beans.

Serve with a Shiraz.

Serves 4

Recipe compliments of Mandagery Creek Venison
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