

Roasted Loin of Northamptonshire Venison with a Wild Mushroom and Truffle Pie

(Serves four)

Ingredients

4 x 120g Venison loin steaks
1 x Hispi cabbage – finely shredded
100ml Farrington's Mellow Yellow rapeseed oil
100g Unsalted butter
Salt
Pepper
200ml Venison gravy (see separate recipe)

For The Pie:

300g Mixed seasonal wild mushrooms – cleaned and washed
4 Tbsp Double cream
2 Tbsp Madeira
4 Potato disc (4cm x 1cm) -pre blanched
2 Sheets of pre rolled puff pastry
1 Egg
1 Tspn Milk
20g Fresh truffle – finely chopped (optional)

To Make The Pies

- If you are using frozen wild mushrooms defrost them before cooking.
- Cut the wild mushrooms into evenly sized pieces.
- Sear the wild mushrooms in a hot frying pan with Farrington's Mellow Yellow rapeseed oil.
- Ensure the wild mushrooms are golden brown all over before removing them from the frying pan. (Do not season)
- Drain the wild mushrooms on kitchen paper and leave to cool to room temperature.
- Once the wild mushrooms are cooked and cooled down to room temperature, finely chop.
- Season the mushroom mix with salt and pepper then add the cream and the Madeira to taste.
- If you are using truffle, then add it to the mushroom mix at this stage or a few drops of truffle oil.
- Cut out the puff pastry with two circular cutters into four 6cm discs and four 16cm discs.
- Mould four equal sized portions of the wild mushroom mix and spoon onto the smaller of the two puff pastry disc.
- Mix the egg with the milk to form an egg wash and brush round the outside of the puff pastry disc with the wild mushroom mix on it.
- Mould the larger disc of puff pastry over the wild mushroom disc and seal on the egg wash.
- Press firmly with your sides of your hands to ensure the pie is sealed and trim off any excess puff pastry.
- Egg wash the wild mushroom pastry domes and place in the fridge to rest for 20 minutes, before cooking.
- Cook the pies at 200c for 15-18 minutes until golden brown.

Roasted Loin of Northamptonshire Venison with a Wild Mushroom and Truffle Pie (cont.)

To Serve

- Seal the venison steaks in a hot frying pan with a little rapeseed oil until golden brown all over.
- Place the sealed venison steaks in a pre heated oven at 180c for 8-10 minutes for medium rare or longer for medium to well done etc.
- Remove from the oven and leave to rest on a wire rack for 5-8 minutes.
- Place the butter in a thick-bottomed saucepan and add a tablespoon of water and heat until it has all melted together.
- Add the shredded Hispi cabbage and cook gently with no colour for 5-6 minutes until the cabbage is tender, but not mushy.
- Remove the cooked cabbage from the saucepan, season with salt and pepper, then drain on kitchen paper.
- Place the pre cooked venison steaks back in the oven for 2 minutes to re heat and then slice into four even pieces.
- Spoon the cooked cabbage on the left side of the plate in a line and place the four slices of venison on top.
- Place the cooked mushroom and truffle pie on the right hand side of the plate and serve.

Serve with hot venison gravy and creamed butternut squash or pumpkin as a side accompaniment.