

Parmesan crusted loin of venison, fondant potato, red wine & chocolate jus



Ingredients

500g venison loin, boned
1 bunch garden carrots
1 bunch tender stem broccoli

Cauliflower purée

1 cauliflower
50g demerara sugar
300ml double cream

Crust

90g parmesan
90g panko breadcrumbs
20g butter

Potato

4 baking potatoes
200g butter
1 bunch thyme
200ml chicken stock

Jus

250ml red wine
1 sprig rosemary
500ml beef/game stock
40g bitter chocolate 70%
30g butter

Trim and cook the broccoli and carrots in salted boiling water until al dente. If you want to cook in advance immerse in ice water to stop the cooking process and preserve the colour, then reheat in a little butter.

Trim, evenly chop, and sauté the cauliflower in butter until golden brown. Add the sugar and cream and reduce until soft, then purée in a food processor and season.

Grate the parmesan for the crust onto an oven tray and cook until melted and golden. Leave to cool, then blitz to a fine crumb with the panko breadcrumbs and butter.

Cut the peeled potatoes into barrel shapes using a cutter, then panfry in the butter and thyme until brown all over. Stand upright in the stock and cook in the oven at 180°C for 30 minutes until cooked through.

Seal the venison loin with rapeseed oil until coated brown all over, then transfer to the oven for around 10 minutes for medium rare. Rest for 10 minutes on a wire rack before slicing for service.

The venison jus is made using the juices left from sealing the venison. Heat the pan, then add the wine and rosemary and reduce by half, then add the stock and melt in the chocolate. Simmer for 10 minutes until thickened, adding a little cold butter if required.