

From the Hamble Valley to...

Your Kitchen



how to make...

Venison loin, celeriac puree, sticky red cabbage, juniper jus

Ingredients

- 7oz Venison loin
- 1 x Celeriac
- 75g Butter
- 1 x Red cabbage
- 150ml Cabernet sauvignon vinegar
- 150 ml Red wine
- 100ml Orange juice
- 25g Red current jelly
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- 10 x Juniper berries
- 1 x Shallot
- 1 x Garlic clove
- 2 x Sprig of thyme
- 100ml Red wine
- 200 ml Venison stock
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Method

- Peel and dice the celeriac. Melt the butter in a pan, add the celeriac and sweat, once sweated add some water and cook it in an emulsion. Once the celeriac is cooked blitz in a liquidizer and check for seasoning, blitz till it's smooth and glossy.
- Core and finely slice the red cabbage, place in a pan with all the rest of the spices and sweat for 5-10 mins. Then add the liquids, place a lid on the pan, reduce the heat and gently braise until the cabbage is cooked. Once the cabbage is cooked add the red current jelly and strain off the liquid, place into another pan and reduce down to a sticky syrup and add back to the cabbage.
- Sautee off the shallot, garlic, juniper berries and thyme. Deglaze the pan with the red wine. Add the venison stock and reduce to consistency.
- Season up the venison loin with salt, pepper and oil. Place into a hot pan and cook to medium rare. Allow to rest then plate up how you feel like.



The Bugle, Hamble

Recipe courtesy of The Bugle, Hamble
www.buglehamble.co.uk

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