



Roast Venison with Butternut Squash, Chestnuts and Blackberries

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Makes 10 portions

INGREDIENTS

1.8kg venison loin, cleaned
1lt red wine
1lt port
100g juniper berries
50g star anise
10 cloves garlic, bruised
1 bunch thyme

Sauce:

trimmings from venison loin
200g carrot, diced
200g onion, diced
200g button mushrooms, sliced
200g celery, diced
3lt chicken stock
3lt veal stock

Garnish:

500g blackberries
500g chestnuts, roasted and peeled
100g butter
sprig thyme
salt
pepper
sugar

Puree:

500g butternut squash, peeled and diced
100ml cream
50g butter
5g salt

METHOD:

The meat:

Trim all sinew off the venison loin and reserve with any bones, for the sauce.

Portion the loin into 180g pieces

Marinate meat in alcohol and aromats overnight – release the junipers' flavour by cracking underneath a fry pan

The next day remove loin from marinade and pat dry with a paper towel

Sear it in a hot pan with oil, thyme and half clove of garlic until a golden brown colour is achieved

Place in a 180°C oven to cook until you achieve a core temperature of 47°C

If you don't have a temp probe - between 5 to 10 minutes, depending on preference.

Set aside and allow to rest for a full five minutes.

N.B. venison loin is a very lean cut of meat so if you like your meat well done, this may not be the dish for you.



The Sauce:

Place marinade in a separate saucepan and bring up to a gentle simmer

Take care to remove the scum that bubbles to the surface - pass this through a fine strainer and reserve for later

Roast off trimmings and any bones in a sauce pan until golden brown. Drain in a colander to remove excess oil. In the same pan add a little oil and sauté the carrots till golden.

Add onions next and caramelize - continue this process with all the vegetables until in the pan, smelling lovely

Add the clarified alcohol and reduce down to a light syrup

Add the stocks and reduce down to just before sauce consistency - pass through a fine strainer or muslin cloth Reduce down the rest of the way to sauce consistency, skimming off any scum that floats to the surface as you go.

The Puree:

This will work for any root vegetable

Place the diced squash in a pan with a well fitted lid with butter and a pinch of salt to help it break down.

Place over low heat and cook gently stirring every so often until the squash has completely collapsed, try to keep the lid on as much as possible to retain the natural juices and flavour. If it starts to colour before it has collapsed turn your heat down, add a tablespoon of water and continue cooking.

Once collapsed add the cream, bring to the boil and blend until smooth.

The Garnish:

Sauté the chestnuts gently in butter and thyme - add blackberries at the very last minute to warm and season. You may need a touch of sugar if your berries are very tart.

To Serve:

Place a dollop of puree on a plate and smear with the back of a spoon.

Slice your well-rested venison twice and fan onto the plate

Garnish with the chestnuts, berries and a little butter from the pan

Split this with your hot venison jus to finish.

ASFM SHOPPING LIST

Ingredients

venison

red wine

cream, butter

stock

chestnuts

herbs

vegetables

Stallholders

[Hahndorf Venison](#) (site 31)

[Wild Fox Wines](#) (site 5), [Howard Vineyard](#) (site 65)

[B-d. Farm Paris Creek](#) (site 91)

Semaphore Pantry (site 41)

Adelaide Hills Fresh Chestnuts (site 48)

[Salad Greens & Kitchen Herbs](#) (site 95-96), [Aay's Herbs](#) (site 92-93),

[Hillside Herbs](#) (site 88), Alnda Farms (site 84), [Patlin Gardens](#) (site 75-76)

[Virgara's Garden](#) (site 52), [N&M Tsimkliis](#) (site 56-58)

[Patlin Gardens](#) (site 75-76), B&A Andonopoulos (site 68)

Golden BC (site 78-79), [Hart's Vegetables](#) (site 80-81)

Alnda Farms (site 84),

DOOF DOOF (We Know Food Backwards) (site 87)