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BRASSERIE

## Venison Curry

**Grant McGregor**  
**The Hilton International Brasserie**

### Ingredients

- 1 kg venison, top side
- 3 large onions, diced
- 2 tbsp ginger, chopped
- 4 cloves garlic, chopped
- 2 bunches coriander root, chopped (keep leaves for garnish)
- 1kg fresh tomatoes (removing skin optional)
- 2 tbsp coriander seeds
- 1 tbsp cumin seeds
- 1 tsp turmeric
- $\frac{1}{4}$  tsp cloves
- $\frac{1}{2}$  tsp black pepper

### Method

Prepare the venison meat by cutting it into bite size pieces. Put aside.

Prepare the remainder of the first group of ingredients, mix together and put aside.

Dry roast the coriander and cumin seeds in a pan on the stove gently moving them around until aromatic but not burnt. Remove from pan and allow to cool.

Using a spice grinder, grind the coriander, cumin, turmeric, cloves and pepper till fine.

In a large pot, bring to the heat and pour in some oil to cover the base, when hot, sear the venison quickly (to sear it not to cook), season as you go. This is probably better done in two batches. Once venison is seared remove from pot and put aside.

Add more oil if required and put the onions, ginger and garlic into the pot.

Fry this over a medium heat till the onion is cooked and smells sweet.

Now add in all the ground spices and sauté for about 10–15 seconds to release the aromatics. Add the diced tomatoes and bring to the simmer for about 10 minutes till the tomato is cooked.

Add the venison and simmer for a further 10 minutes, adjust the seasoning and serve.