

## Meat & Potato Pie



### Ingredients:

- 900g of Venison Mince
- 400g of new potatoes diced into rough 1cm cubes
- X3 onions peeled and finely chopped
- 150ml of Worcester sauce
- X 2 beef oxo
- 3/4 pt of boiling water
- 2 tbs of brown sauce
- 100g grated strong cheddar cheese
- 500g Puff Pastry
- 1 egg beaten
- A little salt & pepper

- In a large pan, heat a little olive oil, add the finely chopped onions, and stir regularly so they don't catch.
- Once nice and soft, add in the venison mince, breaking the meat up, to ensure all gets browned.
- Once all the meat is browned, tip in your chopped potatoes, then cover with the oxo stock, and sauces.
- Simmer the pie mix for up to 20 minutes. (if not using new potatoes, you may find they are cooked before the maximum time)
- Have a little taste, add a touch of seasoning if you wish, but remember you will be adding cheese, so you are likely to not need much salt.
- Once the potatoes are tender, pour into a pie dish. Creating an even layer.
- Allow the mix to cool for a few minutes, then roll out the pastry onto a floured surface.
- Now sprinkle over the cheese, pressing gently into the gravy with the back of a spoon.
- Lay over the pastry sheet and cut off a little of the excess.
- But do allow an extra cm for any shrinkage of the pastry.
- Press the edges down, and puncture a couple of holes in the centre to allow for any steam to escape while cooking.
- Any extra pastry can be used to get creative. Why not try a wording or dig out some shaped cookie cutters.
- Use a beaten egg, and brush over the pastry to get a nice golden glaze. (You can see that I must have missed a bit in the photo, whoops!)
- Place in the oven at 190C for 25 minutes, serve with green vegetables, for a bit of colour.

*Recipe Courtesy of "Very Good Venison".*

## Venison Steak with a mango and soy dressing.

Serves 2 with rice



### Ingredients:

- 2 venison steaks (160g each approx)
- Half a large head of Broccoli
- 4 Spring Onions
- Olive oil for frying
- Dressing
- 1 tbsp Mango Chutney
- 2 tbsp Rice Wine Vinegar
- 1 tbsp Light Soy Sauce
- 1 tsp Sesame Seed Oil
- 1 small clove of garlic crushed
- 1/4 tsp Dried Chilli Flakes

- Cut the broccoli into thin florets and top and tail the spring onions and cut into inch size sticks.
- Mix together all the ingredients for the dressing in a bowl and leave to one side.
- Now heat a griddle pan, and drizzle olive oil onto both sides on the venison steak.
- For medium rare I cooked the steak for 2 minutes each side.
- Remove from the pan and allow to rest while you cook the veg.
- Drizzle the veg with olive oil and fry off for a approximately 5 minutes, keep the vegetables moving to stop them from burning but a little charring does add to the flavour.
- When the veg is almost cooked spoon over 2 tbsp of the dressing.
- Now plate up and pour over the remaining dressing.
- Serve with rice.

*Recipe Courtesy of "Very Good Venison".*