



## Peppered Loin of Beamish Venison, Autumn Vegetables, Buttered Leeks, Berry & Thyme Sauce

### Serves 4

4 x 180g piece of beamish venison loin (fully trimmed)  
1 x large leek (sliced into 1cm rounds)  
1 x punnet of mixed berry's  
400g of baby spinach (picked & washed)  
1 x litre of good quality chicken stock  
200ml of good quality veal, venison or beef stock reduced  
130g of unsalted butter

### Root vegetables:- (washed & peeled)

1 x large carrot  
Half x head of celeriac  
Half x large onion  
Half x small swede  
Half x butternut squash  
1 x large potato  
1 x clove of garlic , crushed  
2 x sprigs of thyme picked

Salt & fresh black pepper



### Method

#### Root vegetables:-

Peel all vegetables & finely slice on a mandolin.  
Mix all prepared root vegetables, garlic & thyme in an oven proof dish & cover with 800ml of chicken stock, add 50g of diced butter on top of the vegetables, cover with tinfoil & bake in a pre heated oven at 180oc for one hour, remove from the oven & keep warm

#### Butter braised leeks:-

Add 200ml of chicken stock to a sauce pan, bring to the boil, add 50g of unsalted butter & 2 sprigs of thyme, add the sliced leeks & simmer for 5 minutes, remove the pan from the heat & set aside for 10 minutes until needed.

#### To cook the venison:-

Season the venison with salt & freshly milled black pepper, warm up a frying pan with a little vegetable oil in & seal the venison for 30 seconds on each side, place in a pre heated oven at 180oc for 10 minutes. Remove from the oven & allow the meat to rest for 5 minutes. Finely slice the meat just before plating up the dish.

#### To assemble the dish

##### (make sure your plates are warm)

Cut the root vegetables out using a round cutter & lift out using a slotted spatular to drain off the excess stock, place just off centre on your pre heated plates.

Place your butter braised leeks next to the vegetables.  
Wilt the spinach in a pan with a small knob of butter & season.

Place the spinach next to the vegetables, now finally slice the meat & place on the spinach. Infuse the mixed berry's & thyme in the hot beef gravy, drizzle over & around the venison & serve.