

# LOGAN BROWN

*at yours*

## **Wild Venison Noisette Steak, Miso Butternut Risotto Cake, Preserved Cherries, Game Jus**

### **In the Bag**

- Pancetta Wrapped Venison Noisette
- Butternut Pumpkin Risotto Cake
- Preserved Cherries
- Blanched Green Beans
- Garlic & Herb Butter
- Game Jus

### **Staples from your Kitchen**

- Extra Virgin Olive Oil or Similar
- A Little Soft Butter
- Salt
- Fresh Milled Black Pepper

### **Instructions**

1. Remove the venison and the pumpkin risotto cake from the fridge and leave out at room temperature for approximately two hours. Preheat your oven to 200°C with a fan setting if you have one. Brush the top of the risotto cake with a little soft butter.
2. With a pastry brush, coat the entire surface of the venison with olive oil. Place the venison loin onto a small oven proof metal tray that has been lined with baking paper and lightly seasoned with some salt and pepper.
3. Place the venison into the oven and cook for 6-7 minutes. Remove from the oven after this time and loosely cover with foil and leave to rest.
4. While the venison is resting. Place the risotto cake onto another paper lined oven proof tray and reheat in the oven for 8-10 minutes.
5. Warm the game jus in a glass jug in a microwave or a small pot on the stove.
6. Toss the green beans, with the garlic butter in a small pan over a medium heat. Gently cook for two minutes and reheated.
7. Place the venison loin back in the oven to warm again for the last three minutes of reheating the risotto cake.
8. Place the risotto cake on the plate, slice the venison loin in half if you wish and place on top of the risotto cake. Finish with the green beans, cherries and game jus. Lastly add a few turns of fresh milled pepper.

### **Top tips**

- The suggested cooking time is for medium rare. The venison could be cooked for a little longer to medium, but I would suggest no more than this as the venison will become tough, grainy and the flavour will also be compromised.