

## Duncombe Park Roe Deer Carpaccio



**Serves:** 4

**Profitability:**

**Steps:**

Season venison loin with salt, pepper and crushed spices. Heat a large frying pan with a little oil, add loin and gently brown off for only one minute. Set aside and leave to cool, then coat with mustard and roll in herbs. Wrap in cling film to maintain shape

To make remoulade, peel and grate the apples, trim and grate fennel, and add a little lemon juice. Season and mix in mayonnaise to create a fine coleslaw consistency

For the grissini bread sticks, mix together flour, yeast, salt, sugar and olive oil, then add a little water to mix to a dough

Knead in some chopped dill, cover and leave to prove in a warm place for approximately 20 minutes

Once proved, roll out dough and cut into thin sticks. Place on an oiled baking tray and cook at 180°C/Gas Mark 4 for 8 to 10 minutes, or until golden brown

**TO SERVE** - Cut venison into very thin slices

Spoon the remoulade into the centre of the plate and place the venison on top, drizzle with a little lemon juice, olive oil, and season

Finish with pieces of smoked trout, some of the grissini and the fresh herbs

**Ingredients:**

**CARPACCIO**

Venison Loin 400g

Crushed spices 5g (eg star anise, coriander seeds)

Oil a little for frying

Seasoning

Grain mustard 4 tsp

Mixed herbs 100g chopped

Smoked trout 200g cut into 1cm thick slices

Lemon juice a drizzle

Olive oil a drizzle

Fresh herbs to garnish

**REMOULADE**

Apples 2

Fennel 1 large bulb

Mayonnaise 50g

Lemon juice a drizzle

Seasoning

**GRISSINI**

Strong flour 250g

Fresh yeast 5g

Salt ½ tsp

Sugar ¼ tsp

Olive oil a drizzle

Water 30ml

Dill 1 bunch, chopped

**Author:** Andrew Pern