

Venison & Chocolate Casserole



Preparation time: 30 minutes

Cooking time: 2 hours

Serves: 4

Profitability:

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Ingredients:

500g venison haunch, diced

2 tsp flour

6 tsp olive oil

3 banana shallots, peeled & chopped

4 garlic cloves, peeled & crushed

Bacon lardons

4 carrots/parsnips, peeled & cut in ½

1 stick celery, finely chopped

3 flat mushrooms, roughly chopped

1 tbsp thyme, chopped

1 tbsp rosemary, chopped

700ml red wine

500ml beef stock

30g dark chocolate buttons

40g butter

2 tbsp redcurrant jelly

Salt and pepper

Steps:

Preheat oven to 160°C. Pour ½ of the olive oil into an ovenproof dish and warm

Add the lardons and cook for 4 minutes then remove from the heat

Mix the venison and flour then add to the lardons to brown

Add the rest of the oil, the garlic, shallots and celery and cook for 1-2 minutes. Add the carrots, parsnips, mushrooms and herbs and cook for 15 minutes. Add the red wine and bring to the boil

Add the beef stock and season with salt and pepper, place a lid on top and cook for 1 ¾ - 2 hours until the meat is tender

Remove from the oven and strain the meat and vegetables, keeping the liquid and return to the pan and reboil. Whisk in the jelly, butter and chocolate, then pour over the venison and vegetables and stir