

Loin Of Wild Highland Venison with Warmed Angus Balsamic Raspberries



This recipe signifies wonderful Scottish produce at its finest in a society where we want our food quickly, as it is ready in under 15 minutes. This is super healthy and sings from the rooftops of first class quality venison roaming wild around the Highlands of Scotland and the finest berries in the world. The balance of rich game complementing flavourful raspberries and a cheeky wee drizzle of balsamic lifts the whole dish. It's my idea of an exceptional quality meal in an instant!

Serves: 4

Profitability:

Steps:

Cut venison into four portions and rub each with a little oil and season

Heat oven to 200°C. Seal venison in a pan and then roast for 6 minutes

Allow to rest for 6 minutes in a warm place

Shake raspberries over venison and drizzle with balsamic

Serve with a rocket and spinach salad

Ingredients:

Saddle of Venison 900g

Olive oil 1 tbsp

Salt & Pepper to season

Balsamic vinegar 2 tbsp

Scottish raspberries 250g

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