

Wild Venison Carpaccio with Pickled Ginger & Greens



Serves: 4

Profitability:

Steps:

Blend all the marinade ingredients in a food processor and submerge the trimmed venison loin in the marinade, cover and refrigerate overnight

Wipe off the venison loin, reserving the marinade

Heat the vegetable oil and when hot sear the venison on each side for 3 minutes (it's a cylinder so roll it over three times to cook it all)

Remove from heat and submerge in the marinade

Once cooled, cover and refrigerate for 4-7 hours

Remove the venison from the marinade and keep it well wrapped in the fridge (it will keep for 24 hours)

Blend all the dressing ingredients together and mix the salad

Dry the venison off and thinly slice the cylinder into rounds of 3-4mm thick

To serve, place salad down one half of each plate and add dressing. Fan one quarter of the venison slices on each plate and add wasabi. Garnish with flower petals, sesame seeds and gari

Ingredients:

450g venison loin steak, in one piece (start a day ahead)

1 tsp vegetable oil

VENISON MARINADE

125ml soy sauce

60ml sake or mirin

2 tbsp light brown sugar

2 cloves garlic, minced

1 tbsp fresh ginger, minced

½ small onion

120ml mandarin (or fresh orange) juice

To season black pepper

SALAD

200g mixed leaves (rocket, mizuna, mibuna)

2 tbsp cress or bean sprouts

30g bamboo shoots, julienned

30g red pepper, julienned

30g yellow pepper, julienned

Petals from 1 marigold

Petals from 4 primroses

40g gari (pickled ginger)

MANDARIN AND SESAME DRESSING I

1 mandarin orange, juice and zest

60ml rice wine vinegar

¼ tsp powdered ginger

1 tbsp dark soy

10ml sesame oil

4 Sichuan peppercorns, crushed

½ clove garlic, minced

½ tsp honey

GARNISH

Dot wasabi paste

20g sesame seeds

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