

INGREDIENTS:

4 venison steaks
Vegetable oil
100g smoked bacon lardons
2 banana shallots
5 button mushrooms, chopped
1 garlic clove, finely chopped
2 or 3 sprigs of thyme and one of rosemary
150ml red wine
150ml port
200ml beef stock
60g diced chilled butter
Sea salt and freshly-ground black pepper

TIME: 1 hour

SERVING: 4 people



Heat the oven to 190C gas mark 5. Lightly rub the venison steaks with oil and season well. Fry briskly in a pan to lightly brown – two to three minutes each side - then transfer the pan to the oven for eight to 10 minutes. Remove the steaks to a warm plate and allow to rest. Place the pan back on the heat, add the lardons and as soon as they begin to release some fat add the shallots, garlic, mushrooms and herbs. Cook until the lardons are browned and the shallots softened. Add the wine and reduce by half, add the port and reduce again, add the stock and reduce by a third. Strain the sauce into a clean pan, place over a moderate to low heat and whisk in the butter piece by piece until the sauce becomes thick and shiny. Check seasoning and serve with the steaks.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: