

VENISON HAUNCH

with a Sloe Gin & Blackberry Jus



HOW TO CARVE/SERVE

1. Cook as per instructions on the box. Once the oven timer pings, **rest the venison for a minimum of 10 mins**, and remove the butchers string using a sharp knife or scissors.
2. **Heat the Jus in the microwave**, and pour some freshly boiled water into a serving jug and leave to warm.
3. **Carve the venison on a flat surface** using a sharp and preferably serrated carving knife. **Use long, smooth strokes to carve the meat.** We'd suggest two or three thin slices per portion.
4. **Discard the boiled water from the jug and pour in the Blackberry and Sloe Gin Jus.** Alternatively pour a little jus over the meat and around the edges.





CHEF'S TIPS

It's not essential, but some roasted veg is a great accompaniment to this dish. Quarter some red onions and halve some carrots lengthways, then sit the venison on top and roast for the recommended cooking times. They'll be full of flavour and delicious served alongside your meat. **If there's any cooking juices left in the tray, you can add to the jus before serving.**

RESTING

Don't serve the venison straight from the oven. It will be much more succulent if you leave it to rest. **Wrap it loosely in silver foil and leave for a minimum of 10 mins...** although it will be fine resting for longer.

WINE PAIRING

With a rich gamey dish like this one, **you need an equally rich wine**, otherwise you will hardly taste it. **An Aussie Shiraz or Californian Cabernet** will work well, especially with that blackberry jus. **Or for something very special, try an Amarone.**