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ROASTED VENISON WITH QUINCE-ROASTED PEAR, BEETROOT AND ESCALLOT

Recipe developed by Anna Last, Food Editor, Australian Vogue and Entertaining. June/July 2004

Ingredients

3 x 400 gm venison tenderloin fillets	3 tablespoons red currant jelly
Extra virgin olive oil	1 teaspoon ground cumin
1 red onion, peeled and diced	Long strip orange zest
1 carrot, chopped	Sea salt and freshly ground black pepper
1 stalk celery, chopped	24 baby beetroot, trimmed
1 cup red wine	3 tablespoons quince paste
4 sprigs thyme	4 Corella pears, peeled, cored and quartered
1 clove garlic, peeled and chopped	12 eschallots, peeled
4 juniper berries, crushed	1 cup good quality beef or veal stock

Place the venison in a large porcelain dish. Heat a little olive oil in a heavy-based frying pan and cook the onion, carrot and celery until softened. Add the ingredients up to and including the orange zest and season to taste. Stir to mix well. Bring to boil then remove from heat and put aside to cool. Pour this over the venison, cover and refrigerate overnight.

Preheat the oven to 180 degrees. Wrap each beetroot in aluminium foil and roast for 1 to 1.5 hours until tender. Unwrap and peel the beetroot (the skin will peel off easily). Set aside in a baking dish.

In a bowl, mix the quince paste with a little hot water to soften, then add the pears, tossing to coat in the paste. Place at one end of a well oiled baking dish. Place the eschallots at the other end and add a little more olive oil. Remove the venison from the marinade and pat dry. Place the marinade in a saucepan with the stock and reduce until it thickens to a sauce-like consistency. Strain and keep warm until ready to serve. Meanwhile, heat a little olive oil in a heavy based frying pan and sear the venison tenderloins on all sides. Place the venison in the baking tray and bake for 25-30 minutes. At 20 minutes, place the beetroot in the oven to warm through. Remove the venison and rest for 5 minutes under loose foil. Slice through as medallions.

To serve, prepare a potato gratin and place venison slices on top of the potato and drizzle with sauce. Serve with the beetroot, pears and eschallots.

Serves 8

Recipe compliments of Mandagery Creek Venison
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