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## Roasted Venison with Beetroots and Balsamic Glaze

*This glaze is fantastic drizzled over any cut of venison. You could throw a few rosemary and thyme leaves in there as well.*

Serves 4-6

1 MCV roasting piece (about 1.2kg)  
2 cloves garlic, peeled and cut  
1 tbsp olive oil  
fresh thyme  
sea salt and freshly ground black pepper  
1 bunch small beetroot, washed  
balsamic syrup  
½ cup balsamic vinegar  
½ cup brown sugar

- 1 Preheat the oven to 220°C. Rub the cut garlic cloves over the venison, brush with olive oil, sprinkle with thyme and season with salt and pepper.
- 2 Place the venison on a rack in a roasting dish. Roast for 25 minutes, remove from oven and rest for at least 10 minutes.
- 3 Trim beetroot stalks, halve or quarter the beetroot. Place on a baking tray, drizzle with oil and roast in the oven with the venison for 20-30 minutes or until tender.
- 4 To make the syrup, while the venison is cooking combine the balsamic vinegar and brown sugar in a small saucepan, slowly bring to the boil, stirring constantly. Reduce the heat and simmer for 5 minutes until syrupy.
- 5 Slice the venison across the grain and arrange on a warmed platter. Drizzle with the balsamic syrup and serve with the roasted beetroot.
- 6 All this dish needs then is a good green salad and/or warm new potato salad.

*Recipe compliments of Mandagery Creek Venison*

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