



Spring (November) 2009, 1 page

BARBECUED VIETNAMESE STYLE VENISON **with celeriac, cucumber, eschalot and avocado salad**

By Simonn Hawke

Lolli Redini Restaurant Orange NSW 6361 7748

For the Marinade

500gm piece of Venison leg (rump or knuckle)
250gm sugar
200ml fish Sauce
2 sticks lemongrass, crushed
3 cloves garlic, crushed
6 Kaffir lime leaves, crushed
1 knob of ginger, peeled & crushed/finely grated
2 tablespoons salt
Cracked black pepper
1 small chili (hot), chopped

Combine ingredients and marinate the venison in the fridge for about 3 hours, or overnight for a more intense flavor.

For the Dressing

4 lemons, juiced
¼ cup fish sauce
200gm sugar
3 peeled cloves of garlic
Approximately 250ml peanut oil
A splash of water
2 teaspoons of ground white pepper

Combine in a blender.

To Assemble Salad

Heat BBQ plate with a small amount of light oil.

Cut the venison rump into 2 pieces (about 250gm each) or if using a trimmed knuckle, cut into 4 pieces (again will be about 250gm).

BBQ the venison on high for approximately 3-4 minutes each side (for a rare to medium-rare finish). Set aside for 5 minutes covered in foil to rest so the juices are retained when slicing. Slice thinly across the grain to serve.

Put the salad ingredients into a large bowl with dressing and gently toss. Place a mound of the salad in the centre of each plate and arrange fine slices of the BBQ venison gently over the salad.

You can garnish the salad with some roasted and chopped peanuts and fried crisp eschalots (available from Asian grocers).