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VENISON TENDERLOIN WITH PORCINI

Ingredients

1 Mandagery Creek Venison tenderloin
2 tablespoons vegetable or sunflower oil
100g butter
2 garlic cloves, chopped
300g dried and rehydrated porcini mushrooms
½ glass dry white wine
Salt and pepper to taste

For the marinade

1 litre red wine
1 white onion, roughly chopped
1 carrot, roughly chopped
1 celery stalk, roughly chopped
1 bay leaf
1 sprig rosemary
4 juniper berries
2 black peppercorns
2 garlic cloves

Put the venison in a container with all of the marinade ingredients and leave for a day in the fridge. A couple of hours before you'd like to serve the dish, take the venison out of the fridge and pat it dry or wrap in a cloth. Keep a cup of the marinade and discard the rest. Preheat the oven to 250°C. Heat an ovenproof pan and add the oil. Put in the meat and cook for about 5 minutes on each side and then transfer to the oven for about 7 minutes (will have it still pink inside, leave for longer if you prefer the meat more well done).

For the mushrooms; heat a saucepan. Add half the butter and the chopped garlic. Add the mushrooms and sauté until soft. Add the white wine and cook until it evaporates. Season, add the parsley and set aside.

Heat the reserve marinade in a separate pan. Put the venison on a chopping board and slice it thickly. Arrange some of the mushrooms on four warmed plates, put the slices of meat on top and pour the warmed marinade over the top. Serve with polenta or mashed potato and a winter salad.

Recipe compliments of Mandagery Creek Venison

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