

Roast venison haunch with beetroot, shallots & horseradish

Our thanks to Robert, one of our Leominster customers, who recommended this recipe for roast venison. the original recipe is courtesy of Sainsbury's.

Ingredients

1 x 500g bunch of beetroot, trimmed, peeled & cut into wedges about 1.5cm wide
4 bay leaves
6 sprigs of thyme
4 tbsp olive oil
1.3kg rolled venison haunch joint
4 juniper berries, ground or chopped
12 echalion shallots, peeled
50g soft butter
250ml port

For the gravy

3 sprigs of thyme
4 juniper berries, bashed
2 garlic cloves, unpeeled and bashed
2 tbsp redcurrant jelly
500ml beef stock

For the horseradish cream

6 tbsp horseradish sauce
150g lighter crème fraîche

Method

1. Get ahead - Roast the beetroot and make the horseradish cream the day before; chill.
2. Preheat the oven to 200°C, fan 180°C, gas 6.
3. Put the beetroot in a solid roasting tin with 1 bay leaf and half the thyme. Drizzle with half the olive oil, season and toss together. Cover tightly with foil and cook in the oven for 35 minutes or until tender. Tip the beetroot and any juices into a bowl.
4. Turn up the oven to 220°C, fan 200°C, gas 7. Season the venison generously and rub in the juniper berries. Put the same roasting tin on the hob and pour in the rest of the oil. Add the meat and shallots and cook for 5 minutes, turning often, until the meat is browned on all sides.
5. Add the beetroot and juices and put the meat on top of the vegetables. Smear the meat with the butter and scatter the top with the rest of the bay leaves and thyme. Pour the port into the tin.
6. Put in the oven for 20 minutes, then baste with the juices and reduce the heat to 160°C, fan 140°C, gas 3. Give it another 8 minutes per 500g for rare meat or 10 minutes per 500g for medium.
7. Meanwhile make the horseradish cream: mix together the horseradish and crème fraîche. Season and put in the fridge until needed.
8. Remove the meat from the tin, cover with foil and rest somewhere warm for 20 minutes (or 30 if you have time). Remove the vegetables, leaving their juices in the tin, and keep warm.
9. To make the gravy, add the thyme, juniper, and garlic to the tin, stir in the redcurrant jelly, then add the beef stock and simmer for 10-15 minutes to make a flavourful gravy. Mix in any resting juices, season, and strain into a jug.
10. Slice the venison and serve with the beetroot, shallots, gravy, and horseradish, adding steamed greens, perhaps, and mashed or roast potatoes.