

## Slow cooked venison with roasted Macadamia farce, roasted wild mushrooms fondant potato



(4 portions)

- 400g Venison Loin
- 1 Chicken breast
- 4 Slices prosciutto
- 1 ltr Beef / game Stock
- 4 Potatoes
- 1 Swede
- 4 Baby Beetroot
- 160g Wild Mushrooms
- 140g Macadamia Nuts
- 160g Green beans
- Jus as required
- 40ml Double cream
- 1 Egg white
- 40g Butter
- Small bunch thyme
- Salt and pepper

### To prepare

1. To prepare the venison fillet, trim any sinew and fat from the loin and lightly season.
2. For the farce, cut the chicken breast and place into a blender with 60g of the macadamia nuts, pulse until ground down completely add the egg white and then the cream, season lightly this will tighten the mix.
3. Remove and place in a bowl over ice, thinly slice and cook 50g of wild mushrooms lightly in a little butter and then cool, add these to the farce and fold through.
4. Trim the beans and tear or leave whole the remaining mushrooms. Peel the Swede and dice place in water.
5. Lay the prosciutto ham on a piece of cling film slightly overlapping each other, spread the mushroom farce across the prosciutto and then lay the venison loin on the farce, wrap the prosciutto around the loin and then wrap in cling film tighten to keep the shape.
6. To cook, vac pac or place in a sealable bag and place into a water bath at 60 degrees for 45 minutes.
7. To cook the fondant potato, pan fry and then place in stock up to half way up the potato and brush with butter and roast in the oven.
8. Sauté the rest of the mushrooms in a little butter with the rest of the macadamia nuts and boil the green beans in salted water, when cooked toss with the mushrooms.
9. Cook the Swede and crush lightly, season with cracked black pepper and a little butter.
10. To assemble the dish, remove the venison from the water bath and rest, remove from vac pac and pan fry the whole loin giving it color, rest.
11. Place a fondant potato on the plate and spoon the mushroom and bean mix just off to the side, Slice a steak of the loin approx 3 cm thick and place on the plate.
12. Spoon some crushed Swede on the plate.
13. Serve with some pan jus.