

# Hatfield Forest Venison

Venison is both good for you – and delicious! Cooked well, it melts in the mouth. These recipe cards are free with every venison purchase. There are recipes to suit all tastes and creative streaks!



## Venison Burger

By Henry Bexley

Serves 4

Recipe

### Method

1. Take a large, non-stick frying pan and fry the onion and garlic over a medium-high heat for 2-3 minutes.

2. Transfer the onion and garlic to a large mixing bowl and add the venison mince, breadcrumbs, egg, mustard, Worcestershire sauce, ketchup and plenty of sea salt and freshly ground black pepper to season. Stir well with a fork to combine.

3. Divide the mixture into 4 equal portions and, with wet hands, shape the mixture into burgers.

4. Add the remaining tablespoon of oil to the frying pan and fry the burgers over a medium-high heat for 4-5 minutes on each side, or until cooked through.

5. To serve, put a burger into each bun, top with sliced cheese, tomatoes, salad leaves and a dollop of mayonnaise.



### Ingredients

- 2 tbsp olive oil
- 1 small onion, finely chopped
- 1 garlic clove, finely chopped
- 500g minced venison
- 20g fresh breadcrumbs
- 1 egg, beaten
- 1 tbsp French mustard
- 1 tbsp ketchup
- 1 tsp Worcestershire sauce
- 4 white sesame buns

### To serve

- cherry tomatoes, sliced
- salad leaves
- mayonnaise
- sliced cheese



[www.nationaltrust.org.uk/hatfieldforest](http://www.nationaltrust.org.uk/hatfieldforest)

# Fresh from the Forest

At the National Trust's Hatfield Forest we supply both fallow and muntjac venison. Fallow is a larger species than muntjac, so the cuts vary in size. Venison is available seasonally from our shop. If you can't find what you need there, please call us on 01279 870678 to arrange to buy directly from our Venison Processing Unit.



## Game pie

By Lorraine Macaulay

Serves 8

Recipe

### Method

1. Cook all meat in a casserole dish or large pan with stock, cider or a mixture of both. May have to be done in batches depending on amount. Strain meat when cooked, reserving liquid. Cut up meat and cool.

2. Fry onion, garlic and bacon in butter. Add flour until a roux is formed. Gradually stir in milk and some stock until a thick sauce is made. Season well.

3. Stir in cooked meat.

4. If making a cold game pie, line a dish with shortcrust pastry and pour in meat mixture. Roll out the lid and glaze with beaten egg.

5. Bake 30mins in hot oven (Gas 6/Electric 200°C). Cool.

6. If making a hot pie, put meat mixture in a deep pie dish and add a lid of puff pastry. Cook 20mins in a hot oven (Gas 7/Electric 220°C).

7. Use the reserved cooking liquid to make gravy and serve pie with hot vegetables. Any leftover liquid makes a base for very good game soup.

### Ingredients

- 300g stewing venison
- 2-3 portions rabbit
- 1 oven-ready pheasant
- 1 partridge or pigeon breast
- 400ml stock/cider
- 100g bacon
- 1 onion
- 1-2 cloves garlic
- 40g plain flour
- 40g butter
- 400ml milk
- seasoning
- ready made pastry (shortcrust for a pie served cold; puff is good for a hot pie)
- 1 egg

To serve  
salad and pickles



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