

## Roasted Loin of Venison

With glazed root vegetables and dauphinoise's

Recipe supplied by: Foxfields Country Hotel  
Serves 2

### **Ingredients**

2 8 oz. venison loins,	1 celeriac
2 Parsnips,	100g marinated Kinch cherries,
6 Large Maris Pieper potatoes,	2 pint Veal stock,
3 cloves of garlic,	1 pint milk,
1 pint of single cream,	4 baby carrots
2 Sprigs of fresh thyme,	

### **Method**

For the dauphinoise:

1. Peel wash and thinly slice potatoes.
2. Boil cream with thyme and fresh crushed garlic.
3. Line suitable size baking tray and place a layer of sliced potatoes on the bottom of tray, season with salt and pepper, repeat the process until the tray is full.
4. Pour over the infused cream until covered.
5. Bake in the oven for 40 minutes at 170°C.

For the celeriac purée:

6. Peel, wash and dice the celeriac into same size pieces, cook in milk and season, adding a few sprigs of fresh thyme, cook on a low heat until celeriac is soft and tender.
4. Drain milk and place cooked celeriac into blender, blend on a high speed slowly adding some of the cooking milk until purée is smooth, and pass through a fine drum sieve, season to taste. Allow to cool.

For glazed vegetables:

5. Peel and wash parsnips cut length ways and roast with peeled washed baby carrots at 170°C until cooked. Glaze with honey and set to side.

For the venison:

6. Trim excess sinu off Venison season well, seal in a hot pan until golden brown, cook at 180°C for 4-5 minutes allowing same time to rest once removed from oven.

7. Reheat purée, dauphinoise, vegetables and plate up as pictured.