

Moroccan Style Stuffed Shoulder of Lamb

With Orange & Herb Glaze

Serves 10

Ingredients

1 shoulder of Lamb (boned), 2 tbsp olive oil,
120g onion (finely chopped), 100g tinned tomatoes (chopped),
2 clove garlic (minced), ½ tsp ground cumin,
½ tsp ground allspice, 30g raisins,
75g dried apricots (chopped), 2tbsp chopped almonds,
200g couscous (cooked), 500ml lamb stock (lightly thickened)

Orange & Herb Glaze

100g orange marmalade, warmed & strained,
50 ml golden syrup, 1tsp chopped basil,
1tsp chopped rosemary, 1 orange (zest & flesh)

Method

Pour oil into thick bottomed frying pan and heat. Add onions and sauté until golden, reduce heat and add tomatoes, garlic, cumin & allspice, allow to cool. When cold add rasins, apricots, almonds & cous-cous & mix well. Season Lamb shoulder inside and out with salt & pepper and place stuffing into the cavity. Shape shoulder of lamb into an oblong. Use string to tie securley, not too tightly. Place on a roasting tray.

Orange & Herb Galze

Place starined marmalade into a clean pan. Add golden syrup, mix and heat. Add chopped basil & rosemary. Sprinkle over lamb and into a pre-heated oven 180°C, gas mark 4, allow 35 minutes per kilo. Brush with glaze regularly during cooking. Once cooked, remove form tray, place on wire rack and allow to rest for 20 minutes.

Serving Sauce

Add remaining glaze to cooking juices. Pour in Lamb stock and boil. Remove any fat. Strain into a clean saucepan.

To Finish

Place on potato rosti, drizzle with serving sauce; decorate with a pluche of corriander and serve with roasted vegetables.



Venison Hunters Pie

A Great Winter Warmer

Serves 4

Ingredients

750g Minced Venison, 2 large onions (chopped), 50g Butter, 2 cloves garlic (crushed), 2tbsp plain flour, Salt & pepper, 300ml venison or beef stock, 1tbsp tomato puree, 3tbsp Worcester sauce, 1tbsp fresh thyme, 1kg freshly mashed potatoes made with butter & milk, 50g cheddar cheese

Method

In a large saucepan, sauté the onions in butter until soft & golden. Add the minced venison & garlic, raising the heat so the venison browns a little, stirring constantly. Sprinkle in the flour, stir well, add stock, tomato puree & remaining seasonings. Bubble gently for 15 minutes, season to taste, pour into a shallow dish. Spread the mashed potato over the top and sprinkle with the cheddar cheese. Grill until golden brown. Serve with seasonal vegetables.

Red Pheasant Curry

Aromatic Curry with a Rich Flavour

Serves 4

Ingredients

2 inch fresh ginger (peeled & chopped), 4 cloves garlic, 450ml water, 6tbsp oil, 6 pheasant breasts or whole pheasant (boned) cubed, 10 cardamom pods, 2 bay leaves, 6 cloves, 1 cinnamon stick, 2 large onions (chopped), 1tsp ground coriander, 2tsp ground cumin, 3tsp paprika, 6tbsp natural yoghurt, 2tbsp chopped coriander, salt & pepper.

Method

Blend ginger, garlic & 4tbsp water in liquidiser. Brown pheasant in half the oil and set to one side. Add remaining oil & heat with cardamom, bay leaves, cloves & cinnamon. Add onions & cook until golden brown. Stir in the garlic paste & remaining spices. Blend in yoghurt & add pheasant with the remaining water. Cover & simmer for 30 minutes or until pheasant is tender. Season & sprinkle with coriander. Serve with naan bread, rice or poppadums.

Loin of Venison with Blackcurrant & Rosemary Jus

Served with Parsnip & Apple Mash

Ingredients

2lb Loin of venison, 12oz Parsnips, 12oz Potatoes,
8oz Brambley Apples, 2oz Crème Fraiche, Butter,
Salt & Pepper, Bunch of Fresh Thyme,
Rosemary (finely Chopped), Small Punnet of Blackcurrants,
Juice of half a lemon, 2 fl oz Orange Juice, ½ tbsp sage

Method

Seal the meat for 1 minute each side, on a high heat in a frying pan.
Then transfer to the oven and roast for about 12-15 minutes until tender.
Leave to rest for around 3 minutes.

Parsnip & Apple Mash

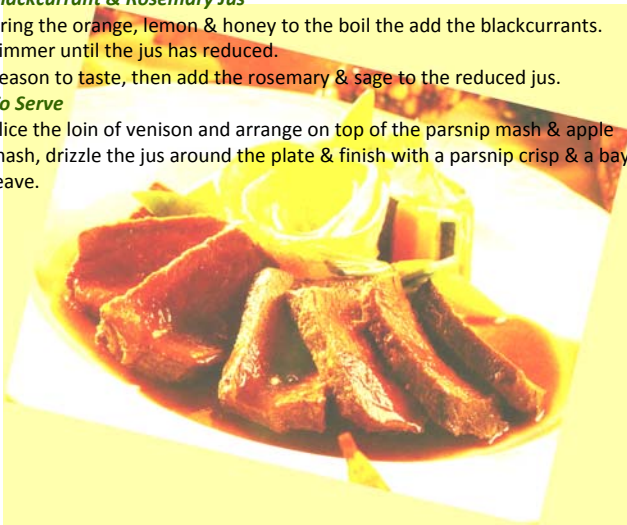
Par cook the potatoes in slightly salted water.
After 10 minutes add the parsnips.
With 5 minutes to go add the apple. Cook until tender.
Drain & Dry. Add a little butter & crème Fraiche, season to taste

Blackcurrant & Rosemary Jus

Bring the orange, lemon & honey to the boil then add the blackcurrants.
Simmer until the jus has reduced.
Season to taste, then add the rosemary & sage to the reduced jus.

To Serve

Slice the loin of venison and arrange on top of the parsnip mash & apple mash, drizzle the jus around the plate & finish with a parsnip crisp & a bay leaf.



Traditional Pigeon Pie

As Good Cold, as it is Hot!

Ingredients

3 Pigeons or 8 pigeon breasts, 1lb of rump steak,
Seasoned flour and a little oil, 4oz of chopped bacon,
2 hard boiled eggs, salt & pepper, 8oz flaky pastry,
850ml of good stock, 1tsp Worcester sauce

Method

Cut the rump steak into small pieces, roll in seasoned flour & brown in hot oil in a frying pan. Place the browned steak on the bottom of a large pie dish. Place the pigeon flesh on top, then the bacon, thickly sliced eggs, season with salt & pepper & add a little parsley. Pour in 2 tbsps of water. Cover the pie with rolled flaky pastry and leave a hole in the middle. Bake for 2 hours in a moderate oven (180°C, gas mark 4). Before serving, fill up with a little boiling stock to which you have added the Worcester sauce. Serve with boiled potatoes, carrots & cabbage. Rice can be served instead of potatoes.

Duck with Grape Sauce

This recipe can also be used with Pheasant or Chicken.

Ingredients

3 Ducks (cleaned & seasoned), 275ml cream,
Glass of white wine, Large bunch of grapes (peeled if you can face it, sliced into halves), 2 small onions (chopped), tarragon (optional)

Method

Place the 3 ducks into a roasting pan and roast in the oven (200°C, gas mark 6) for about 2 hours until well roasted. Set aside to cool then remove the flesh. Alternatively you can use duck breasts which can be fried until tender in a frying pan.

For the sauce

Fry the onions until softens, then add the grapes and cook together for a couple of minutes on a medium heat. Add the cream and white wine, season and add the tarragon (optional), stir and let it cook for a couple of minutes. Add the duck pieces to the sauce and cook on a medium heat for about 10 minutes.

Serve with rice & fresh vegetables.