

Venison carpaccio



Serves 4

Ingredients

- 400g Venison knuckle
- 4 medium red beetroot
- 4 medium golden beetroot
- 300g sugar
- 300ml water
- 300ml white wine vinegar
- 1 punnet blackberries
- salt
- oil
- red vein sorrel

*Perfectly matched
with our 'Old School'
Shiraz Cabernet*



THE
VINTAGE



GOLF RESORT & SPA

Method

Trim the venison knuckle to remove any sinew. Season the venison with salt and sear in a hot pan with a small amount of oil. When cool, roll into a tight cylinder with cling wrap.

Make a pickling liquid using equal parts of white wine vinegar, water and sugar with a pinch of salt. Bring this to the boil.

Finely shave the red and gold beetroots on a mandolin, or cut finely with a sharp knife, being sure to keep them separate. Pour some of the hot pickling liquid over the top of the beetroots and leave to sit for 1 hour.

With the remaining liquid, place in a pot and put raw (small) whole beetroots in and bring to a simmer. Cook until just soft and a knife goes through easily. Once cooked, peel the beetroots and slice in to wedges.

To Finish

Slice the venison as fine as possible and arrange on the plate in a large circle. Garnish with sliced blackberries, pickled beetroots, and red vein sorrel.