



UK Sausage Week Recipe



Assiette of Venison

Ingredients

- 6 Venison Sausages
- 4 or 5 leaves of kale
- 50ml olive oil (pomace)
- ¼ tsp pepper
- ¼ tsp salt
- 4 Maris piper potatoes
- 4 tbsp oil
- Cornish sea salt
- 60g butter
- 5g Newly Weds Foods stock seasoning 100567

Method:

1. Tear all the leaves from the stalks into 1 ½ inch pieces (approx) and drizzle with oil and season.
2. Lay on a parchment lined tray and cook in a 200°C oven for 5 mins or until glassy and crisp. They will continue to crisp once removed.
3. Leave to cool on a wire rack.
4. Prick the potatoes all over with a fork and rub with the oil and salt.
5. Bake for 1 hour at 180°C or until crispy skins and super soft flesh and allow to cool slightly.
6. Pass the flesh through a potato ricer.
7. Stir in 60g of unsalted butter.
8. Grill the sausages 8-12 mins until thoroughly cooked.
9. Reheat the mash, pulled venison and red wine jus, and serve with a side of buttery mashed potato and a pot of jus.

Recipe provided by
Newly Weds Foods.

