



CAMPFIRE
Chronicles

Recipe Sheet

High Country Venison with Wild Blackberrys and Mountain Pepper

3 venison shanks
3 tablespoons olive oil
1 cup fine diced carrot
1 cup fine diced celery
1 cup fine diced brown onion
3 cups veal stock
3/4 bottle red wine
Sprig fresh rosemary
Sprig fresh thyme
1 quill cinnamon
10 mountain pepper leaves (optional)
1 knob butter
1 cup blackberrys
500g potatoes
Knob butter
1 cup cream
1 tablespoon Truffle Oil
Flakey Salt, Cracked Pepper

- 1/. Marinate venison in olive oil for at least one hour
- 2/. Heat dry pan to red hot, throw venison on and allow to sear until blackened
- 3/. While meat is searing, fry onions, celery and carrot in olive oil until soft
- 4/. Place seared venison on top, pour over veal stock, red wine, herbs and season.
- 5/. Place lid on dutch or camp oven and Slow Roast (150C) for up to 3 hours
- 6/. Just before serving, make sauce - heat butter in fry pan, then add 1/4 cup jus from camp oven that venison was cooking in.
- 7/. Add one cup blackberrys and stir, then add good dollup of honey
- 8/. Season with salt and pepper.
- 9/. Boil and mash potatoes stirring in cream and butter, add truffle oil and season
- 10/. To serve place slices of venison on truffle mash and pour over sauce