



HAUTE CABRIÈRE

FRANSCHHOEK

Venison & Mushroom Risotto

Serves 4 as a main | Pair with **Haute Cabrière Pinot Noir Réserve**



INGREDIENTS

250 g button mushrooms
100 g dried wild mushrooms
200 g butter
2 garlic cloves
50 ml canola oil
4 brown mushrooms
1 onion, finely diced
1.5 l venison or chicken stock
1 cup Arborio rice
50 ml cream
100 g parmesan cheese, keep some aside for garnish
600 g venison loin, sliced into 3cm slices
20 ml sherry vinegar
20 g chives

METHOD

Step 1 | Place the dried wild mushrooms in the stock and warm up. When the mushrooms are soft and have flavoured the stock, remove the mushrooms and set aside the stock. In a food processor, finely chop the mushrooms removed from the stock along with the button mushrooms and garlic. In a hot pan, add 15g each of butter and oil, add the mushroom mixture and cook until dry or no until no more water comes off the mushrooms. Set aside, this is a duxelle.

Step 2 | Pre-heat your oven to 180°C. Add the large brown mushrooms to an oven dish and put about 15g butter on each and season. Bake for 10 min and set aside.

Step 3 | In a large pot on a low heat add 15g each of butter and oil, add the onions and cook until soft. Add all the rice, stir and cook for 2 minutes. Add enough stock to cover the rice, stir well and put the lid on. Check on this every 5 min, once the stock has absorbed, add more, continue until the rice is al dente (you may not use all the stock). Now add the mushroom duxelle, cream, parmesan and season well. Make sure this mixture seems a bit runny. Replace the pot lid and set aside. This will continue to cook slightly.

Step 4 | Season the venison with salt and pepper. In a large hot pan (you want to fry, not allow stewing) with some oil, cook the venison for about 2-3 min, flipping or stirring occasionally. The meat should be slightly pink. Now add the remaining butter and let it melt in the pan, and then deglaze with sherry vinegar, to create a jus.

To plate | Spoon the risotto onto a plate, add the venison slices with some jus. Place the large brown mushroom on top and garnish with chives and parmesan cheese.