



### Venison Pie

Impress supper guests with this delicious venison pie, full of classic bourguignon flavour (adapted from Good Housekeeping). Serve with creamy mashed potatoes and a selection of vegetables

Serves 6

150g diced pancetta or smoked bacon  
200g brown onions, chopped  
2 tbsp. vegetable oil  
1 kg diced venison  
2 cloves garlic, crushed  
1 tsp. juniper berries lightly crushed  
½ tsp. cinnamon  
½ tsp. nutmeg  
½ tsp. cloves, crushed

6 tbsp. plain flour  
275g button mushrooms, halved  
250ml red wine  
800ml beef stock  
2 bay leaves  
3 sprigs thyme, leaves picked  
500g block puff pastry  
1 medium egg, beaten

1. In a large pan or casserole dish over a medium heat, fry the pancetta (or bacon) and onions for 10min. Scoop out and set aside. Season the venison well. Fry in batches, using a splash oil for each, until evenly browned & return meat to pan.
2. Add the garlic, juniper berries and spices for 1 min, then stir in flour for another minute.
3. Return pancetta (or bacon) and onions to pan with mushrooms. Pour in wine and stock; add herbs. Bring to the boil, reduce temperature to low, cover and simmer for approx 3hrs. Once tender, remove from the heat and set aside to cool completely. Remove the bay leaf and thyme twigs and discard.
4. Spoon the cold filling into a 2¼ pint pie dish with a rim.
5. Roll the pastry out on a lightly floured surface. Cut off a few strips to fit around the pie dish rim. Brush rim lightly with water, press pastry strips on to rim and brush with the egg. Carefully lift the remaining pastry over the pie. Trim away excess, scallop the pie edge and brush lightly all over with beaten egg. Pastry trimmings can be used to decorate pie top; brush these with beaten egg too. Make 2 small vent holes with a knife.
6. Heat the oven to 200°C gas mark 7. Place on a baking sheet and cook in the middle of the oven for around 30min, until the pastry is golden.