

## Rich & Rustic Venison Ragu *by Richie Stamp-Mason*



We were so delighted when Richie from the Red Lion Inn at Raithby, demonstrated this deliciously simple venison ragu at our Food & Drink Fayre we just had to get his recipe to share...

Perfect for a week-day tea or juje'd up with suggested garnishes for a relaxed supper with friends!

Serves 8

1kg Stourton Estates Venison Mince  
Drizzle of Rapeseed Oil  
½ Large Spanish Onion – finely diced  
4 Roughly chopped Garlic Cloves  
1 Tblspn dried Oregano & dried Sage  
3 Stalks of freshly Chopped Rosemary  
2 tins Chopped Tomatoes  
½ Bottle Red Wine  
250ml Vegetable Stock

100g Tomato Puree  
200g Quartered Cherry Tomatoes  
2 Teaspoons Cornflour – mixed to a paste with a little water

### To Garnish:

Fresh Basil Leaves, grated  
Parmesan & a little drizzle of  
Rapeseed Oil

1. Heat a medium /large stock pan, add the drizzle of rapeseed oil, heat for a second before adding the diced onion and garlic, sweat off for 2 minutes.
2. Stir in the dried herbs and rosemary, break up & add the venison mince & stir in thoroughly, browning slightly.
3. Add the chopped tomatoes, red wine, vegetable stock & season. Stir in well. Place the lid on the pan, bring to the boil, simmer for 10 minutes.
4. Squeeze in the tomato puree, mix in and re-cover the pan with the lid and simmer for 5 minutes.
5. Add the cherry tomatoes, and thicken with the cornflour stirring continuously for 2 minutes.
6. Serve on some penne pasta.

### To garnish:

- Pan-fry some pre boiled Kale in garlic and butter. Place on top of the ragu & pasta
- Sprinkle on some freshly grated Parmesan and fresh basil leaves.
- Optional – drizzle on some more rapeseed oil and serve!