

**TIME:** 60 mins**SERVING:** 2 people**INGREDIENTS:**

4 thin-cut venison loin steaks  
4 rashers smoked streaky bacon  
50g butter  
1 tablespoon sunflower oil  
100ml balsamic vinegar  
Sea salt  
Freshly-ground black pepper  
2 large leeks  
100ml double cream  
2 large potatoes



Boil the potatoes in their skins for ten minutes, remove and drain. Clean, trim and finely shred the leeks, Melt a knob of butter in a heavy-bottomed pan, add the leeks and cover, then cook over a very low heat for 20 minutes until completely softened. Strain off any excess liquid and set aside. Cut the potatoes into quarter-inch slices and season well on both sides. Melt some more butter in a frying pan, add a dash of oil and fry the potatoes briskly on both sides to brown. Reduce the heat to the lowest possible and leave to cook for 20 minutes, turning occasionally, while you prepare the rest of the dish. Wrap a rasher of bacon around each steak and secure with a cocktail stick. Season the meat well on both sides. Heat the remaining butter with the oil in a frying pan and sear the steaks for a minute each side then reduce the heat and cook for a further six minutes, turning occasionally. Remove to a warm dish in the oven. Pour off any excess fat from the pan, add the balsamic vinegar, incorporate any meat residues, then allow to bubble down over a low flame for a couple of minutes until reduced. Meanwhile add the cream to the leeks, season well and heat through. Drain the potatoes on kitchen paper. Serve the steaks with the balsamic sauce spooned around them with the leek and potatoes in separate dishes.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**