

**INGREDIENTS:**

800g diced lean venison  
3 tablespoons flour  
Sea salt  
Freshly-ground black pepper  
2 tablespoons goose or duck fat  
2 medium onions, finely-chopped  
150g button mushrooms  
30g butter  
300ml medium sherry  
300ml water  
1 heaped tablespoon Marmite  
bay leaf, scant teaspoon ground  
allspice  
1 pack puff pastry  
1 egg

**TIME:** 4 hours**SERVING:** 4-6 people

The day before you intend to eat spread the flour, with plenty of salt and pepper, on a baking sheet and bake at 190C gas mark 5 for six to eight minutes until lightly coloured. Heat the duck or goose fat in a frying pan, toss the pieces of venison in the seasoned flour and fry a few at a time, allowing to drain on kitchen paper. Halve the mushrooms and fry in the butter then place in a bowl and allow to cool. Once the venison has been browned add the onions to the pan (add a little more fat if necessary) and cook until softened. Replace the meat and mushrooms (with their liquid), add the sherry and reduce slightly over a high heat then add enough water to cover, the Marmite, bay leaf and allspice. Transfer to a large pie dish, cover with foil and place in an oven preheated to 190C gas mark 5 for two hours and a half. Remove and allow to cool thoroughly then refrigerate overnight. The next day top with the pastry, glaze with the beaten egg and bake for 20-25 minutes at 200C gas mark 6.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**