

TIME: 1 hour**SERVING:** 4 people**INGREDIENTS:**

3 tablespoons sunflower oil
600g lean, minced venison
2 onions, chopped
2 carrots, grated
1 heaped tablespoon flour
1 tablespoon each dried herbs and Marmite
100ml red wine boiled for 30 seconds to remove alcohol
Sea salt, freshly-ground black pepper
700g floury potatoes
60g butter
2 tablespoons double cream
10 gratings nutmeg
50g freshly-grated Parmesan



In a large pan heat the sunflower oil and gradually add the minced venison and the onion, cooking briskly and browning slightly. Add the carrots and herbs and cook for a couple of minutes then sprinkle with flour, add the red wine and enough hot water to make a thick sauce. Stir in the Marmite, season with black pepper and cook very gently for 10 minutes, stirring frequently. Transfer to a pie dish and allow to cool. Meanwhile cook the potatoes in plenty of boiling salted water, drain, and either pass through a potato ricer or place in a bowl and mash well. Add the butter, cream, nutmeg and Parmesan, spread evenly over the meat sauce, roughen the top with a fork then brown under a hot grill before serving.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: