

**TIME:** 45 mins**SERVING:** 4 people**INGREDIENTS:**

4 venison steaks

Sea salt

Freshly-ground black pepper

A little olive oil

For the sauce

3 carrots

3 shallots

1 large onion

1 tablespoon olive oil

Bouquet garni of thyme, parsley and  
bay leaf

60g butter

30g flour

100ml red wine

100ml red wine vinegar

700ml warm beef stock made with a  
couple of capsules6 peppercorns, generous slug of  
brandy, pinch of cayenne pepper

2 tablespoons redcurrant jelly

75ml double cream



For the sauce: chop the shallot and onion and peel and slice the carrots. Heat the oil in a frying pan, add the vegetables and the bouquet garni and sweat gently for 12 minutes without letting become too brown. Heat half the butter in a large saucepan, remove the vegetables with a slotted spoon, add to the pan, sprinkle with the flour and gradually add the red wine and vinegar, stirring with a spatula to incorporate them. Add the bouquet garni and stock and simmer gently for an hour, stirring now and then to prevent sticking. Ten minutes before serving add the brandy and peppercorns. Once cooked, pass through a sieve using a wooden spoon, whisk in the remaining butter, the cayenne and the jelly and stir in the cream just before serving. While the sauce is finishing, season the steaks well on each side and rub with olive oil. Place in a hot, dry pan and sear on both sides for three minutes. Transfer to an oven preheated to 200C gas mark 6 for 10 minutes, remove, cover with foil and allow to rest for five minutes before serving with the sauce.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**