

Hinds and Haunches



Normandy Venison



Serves 4

1 oz butter

1 tablespoon olive oil

1 1/2 lb venison loin / fillet steaks / medallions

Salt and Black pepper

150 ml Champagne or White Wine

90ml Port

60ml Crème Fraiche

1. Heat the butter and oil in a frying pan until very hot
2. Add the meat and brown quickly on both sides to seal
3. Season with salt and pepper and continue to cook for 3 to 4 minutes
4. Pour off the fat then add the Champagne/White Wine raking up any pieces stuck to the pan
5. Continue to boil the pan juices until the sauce is reduced by half then add the port and crème fraiche, mixing well
6. To serve – adjust the seasoning then pour over the venison. Serve immediately