

Hinds and Haunches



Venison Haunch/Shoulder

Venison haunch – normally a Roe – rear hind leg meat cut – this recipe is for an average weight of Roe haunch [approx. 2.5kg to 3kg] – if using a Fallow or other large cut then extend the cooking time according to taste. This recipe can also be used for a shoulder roast – reduce the cooking time to suit your taste.

This dish can be served either hot as a roast with usual accompaniment of roast potatoes and winter vegetables – or alternatively, in the summer months served cold with a green mixed salad and new potatoes – delicious !!!

Advise - If serving cold to include a jar of redcurrant jelly. If you do not wish to use apples/pears as the fruit base you can use seasonal berries or even citrus fruits – it really comes down to personal taste.

1 x Haunch 1 x Dessert Apple – sliced 1 x Dessert Pear – sliced
10 fl oz Marsala Wine or Grand Marnier [or to personal taste]
2oz Butter 16 fl oz Water
Honey [optional] or Redcurrant or Cranberry Jelly

1. Place foil in large baking tray – add a layer of butter to the foil where the haunch will be placed.
2. Layer the fruits over the butter and place haunch on top.
3. Put thin layer of redcurrant or fruit jelly over haunch plus drizzle of honey - you can layer additional fruit on top
4. Add alcohol and water – seal the foil tightly and place in pre-heated oven.
5. Cook at 180C for approx. 2 to 2.5 hours according to your taste – to test remove the venison from the oven and make a small knife incision to see how rare it is cooked – if cooked to taste remove from oven and allow to stand for 15 minutes before carving – serve and enjoy !.