



Ghillie's Weekend Pie

Recipe by Maxine Clark *Maxine*

Venison

Rich, succulent venison mince transforms a simple cottage pie into something really special. Combined with a wild mushroom or two and some dark beer, this is a treat for anyone returning from a long day on the hill. Try butternut squash, carrot or parsnip in the mash.

Weigh the loin to calculate the cooking time – 10 mins per 500g (1lb) plus 10 minutes (for medium rare)

You will need:-

500g (1lb) minced venison
 2 tbsps sunflower oil
 2 streaky bacon rashers, chopped
 1 onion & 1 carrot, finely chopped
 1 garlic clove, crushed
 1-2 tbsps flour
 125g (4oz) mushrooms (wild if poss), quartered
 5 tbsps dark beer or red wine
 300ml (1/2 pint) beef stock
 a large dash Worcestershire sauce
 1 tsp dried thyme
 625g (1.25lbs) buttery potato & neep mash
 3 tbsps chopped spring onions, chives or wild garlic
 salt & freshly ground black pepper

- Heat the oil in a non-stick frying pan. Brown the mince, breaking up any lumps, then tip into a saucepan. Add the bacon to the frying pan with the onion, carrot and garlic, cook for about 7 minutes until the onion has softened. Add to the mince, with the flour, mushrooms, beer or wine, Worcestershire sauce, stock and thyme. Season well.

- Bring to the boil, then simmer for 30 minutes until the mince is thick. Taste, check seasoning and spoon into an ovenproof dish.

- Preheat the oven to 220 C / Fan 200 C / Gas 7. Mix the spring onions with the mash. Spoon or pipe evenly over the mince.

- Bake for 15 minutes until lightly browned. Serve with seasonal greens.

Serves 4

