



Thai Fillet of Venison Salad

Recipe by Maxine Clark

Maxine

Venison

Perfect for a summer feast, as everything can be prepared ahead and assembled at the last moment. Do not overcook the venison – keep it pink, juicy and tender!

You will need:-

750g (1.5lb) piece venison fillet or loin (red deer)
5 tbsps fresh lime juice
5 tbsps mild olive oil
2 garlic cloves, crushed

For the salad:

175g (6oz) cooked French beans half a cucumber, chopped
225g (8oz) halved cherry tomatoes
75g (3oz) Greek-style black olives
3 soft-boiled eggs, quartered

For the Thai dressing:

2 tbsps Thai fish sauce
2 tbsps light soy sauce
1 tbsp sweet chilli sauce
3 tbsps chopped fresh coriander fresh coriander leaves,

to serve add salt & freshly ground black pepper

- Put 2 tbsps lime juice, 2 tbsps olive oil, garlic, salt and pepper in a thick plastic bag. Add the venison, close and toss to coat. Marinate in a cool place for 1 hour.

- Preheat the oven to 200 C / Fan 180 C / Gas Mark 6. Remove the venison from the marinade, pat dry, rub with a little oil and sear in a hot roasting pan until well-browned, then roast for 15-18 minutes for medium rare (adjust cooking times for thinner fillets). Transfer the venison to a plate to cool.

- Whisk the remaining lime juice and olive oil with the dressing ingredients in a small saucepan and warm through.

- Toss the French beans, cucumber, halved cherry tomatoes and black olives with half the dressing. Pile onto a flat serving dish and top with the sliced venison. Tuck in the quartered eggs. Scatter with the coriander and spoon over the remaining dressing. Season and serve.

Serves 6

