

1st Demo

Tandoori Venison Kebab

Ingredients

- 3tsp Kashmiri chilli Powder
- 1 tbsp cumin seeds
- 1tbsp Caraway Seeds
- 2 tsp garam masala
- 200g Live Greek yogurt
- 50g fresh ginger, grated
- 6 garlic cloves, Grated
- 3tbsp vinegar
- 1 tsp salt
- 750g venison haunch steaks cut in to cubes
- 2 red peppers, cut into 2-3cm pieces
- 1 small red onion, cut into 6-8 wedges
- Grated zest and juice 1 lime
- Small bunch coriander, chopped

Method

1st Marinade mix venison with , 1 tsp of chilli ½ the garlic and ½ the ginger and the vinegar .Mix well and leave over night

2nd Marinade Set a small frying pan over a medium heat and add the cumin and Caraway seeds.

Toast for a couple of minutes, then transfer to a spice grinder and whizz to a powder. Pour into a bowl and stir in the yogurt, ginger, garlic , garam masala and salt to make a paste.

Add the venison cubes and mix thoroughly so all the pieces are coated. Cover and put in the fridge for another for 24 hours or as long as you can leave them

The next day, fire up the barbecue ready for direct cooking (with the coals directly under the grill), leaving a space where there are no coals so you can slide the kebabs off the heat if they're cooking too fast.

Thread the venison onto the skewers, alternating it with the red pepper and slivers of onion. Grill directly over the hot coals to medium rare , turning regularly.

Rest on a serving plate, then add the lime zest and juice and scatter over the coriander.

Venison Seekh Kebabs

Ingredients

- 750 g lean minced venison
- 250 g double minced Pork Belly
- 2 tsp green chilli paste
- 1 red onion finely chopped
- 1 tsp ground black Cardamom (dry roast the pods first and then grind)
- ½ tsp green cardamom powder
- 1 tablespoon garam masala
- 1 large bunch finely chopped fresh coriander
- 2 tsp garlic puree
- 3 tsp ginger puree
- 1 teaspoon salt

Method

Place both of mince in a large bowl

Mix in the other ingredients and begin working the mince with your hands.

When all the ingredients are nicely mixed (a even colour),

form the meat into kebab shapes. If you have large skewers as pictured, be sure to squeeze the meat onto the skewers.

Place the sheek kebabs over hot coals and grill, turning regularly until the meat is cooked to medium well

Instant Chilli Onion salad for both Kebab`s

Spicy Onions

250g Red onions peeled and sliced as thin as possible

1 lime juice and zest

50g Tomato sauce

50g Mango chutney

10g Ginger paste

10g Garlic Paste

20g Freshly chopped coriander

10g Chopped fresh Chilli

5 g chilli powder

salt to taste

Method:

Place all the above ingredients in a large mixing bowl, mix well leave for 2 hours, then

Use can be kept in the fridge for up to month.

2nd Demo

North Indian Venison Curry

Ingredients

120 ml Vegetable oil
2 onions, finely sliced
50g ginger, peeled and finely grated, plus 2cm piece to serve, peeled and julienned
30g garlic, finely chopped
1 tin chopped tomatoes
2 tsp ground turmeric
1 tsp chilli powder
1 tsp Kashmiri Chilli powder
1 kg diced (diced small) venison haunch
150g red split lentils (washed till the water runs clear)
3 tsp garam masala
1 chicken stock cube made into 1 ltr of stock
2 tbsp Bought Crispy Fried Onions
25g coriander

Method

Put the oil in a large, wide non-stick saucepan over a medium-high heat. Add the onions and a pinch of salt and sauté for 10 minutes, until softened and light golden. Mix in the ginger and garlic and cook for 2-3 minutes more, stirring regularly.

Add the tomatoes and cook for 2-3 minutes, until soft. Stir through the turmeric, chilli powder and Kashmiri chilli and normal chilli powder and garam masala Stir well for 1 minute, until you get a thick masala. Add the venison and the lentils .

Add 1L stock bring to the boil, cover and simmer for 40 minutes. Lift the lid 2-3 times to turn the meat, adding a little extra hot water if needed to prevent it from sticking.

The curry is ready when the lentils are smooth and the venison is tender when prodded with a fork.. Serve topped with the crispy fried onions, julienned ginger and coriander leaves.