

Fallow Venison Pavé with Pickled Blackberries



INGREDIENTS:

- 1 Pavé per person
- ½ tbsp sunflower oil for frying

METHOD:

1. Fry meat in oil in a very hot skillet, forming a bark (crust) on all surfaces
 2. Place on a tray and roast in a hot oven (400F) for 5 minutes
 3. Remove from the oven and take the pavé from its hot pan to rest (resting your pavé on a chopping board with a groove to collect the juices that seep out is ideal for this stage)
 4. Rest the meat in a warm place for 10 minutes
 5. Slice to serve with braised greens, roasted beetroot, and pickled blackberries
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PICKLED BLACKBERRIES

INGREDIENTS:

- 3 cups distilled white vinegar (or cider vinegar)
- 3 cups water
- 1 1/2 cups sugar
- 4 tsp sea salt
- 4 star anise
- 1 cinnamon stick
- up to 3lb blackberries

METHOD (makes 6 cups):

1. Combine distilled white vinegar (or cider vinegar), water, sugar, and sea salt in a large saucepan
2. Bring to a boil and stir until the salt and sugar are dissolved
3. Add star anise and a cinnamon stick
4. When the mixture boils add your blackberries for 4 minutes
5. Transfer the contents of your pan into a pickle jar and seal it while hot.

*Bonus: Combine with **Mike's Dirty Mash** & **Deer Gravy** for even more complementary flavours.*

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