

Loin of venison en croûte

Ingredients

- 275 g puff pastry
- 25 g butter
- 450 g boned loin of venison steaks
- 3 parsley pancakes
- 6 tbsp fennel and mushroom duxelle, (finely chopped fennel and mushroom)
- 1 egg, beaten

Method

1. On a floured surface, roll out the pastry into a rectangle approximately 25cm x 30cm (10in x 12in). Place on a baking sheet, cover with cling film and put in the fridge to rest.

2. Heat a frying pan on a high heat, add the butter, and fry the loin of venison, turning it to colour all over. Remove from the pan, season with salt and pepper, to taste, and leave to rest and cool completely.

3. When you are ready to assemble the dish, lay the pastry on a lightly floured surface. Arrange a single layer of the 3 large Parsley pancakes on top of the pastry, overlapping the pancakes if necessary. Next place 3 tablespoons of the duxelle into the centre of the pancakes. Spread this out into a layer, the same size as the loin of venison.

4. Place the venison on top of the duxelle, before spreading the remaining duxelle on top of the meat. At this stage you will have a layer of pastry covered with a layer of pancakes, and, in the centre of this, the venison covered with duxelle, sitting on a layer of duxelle.

5. You now need to create a parcel with the venison wrapped in the pancakes, which in turn are encased in pastry. Start by folding the pancakes over the loin. Then brush the edges of the pastry with the beaten egg so that you can seal the edges. Next, gently wrap the pastry around the loin. Push any pastry edges tightly together to ensure they are sealed, brushing with more beaten egg if necessary.

6. Turn the parcel over so that the untidy sealed edges are at the base, and set the smooth topped pastry parcel on a greaseproof-lined baking sheet. Place in the fridge for at least 30 minutes.

7. Preheat the oven to 220C/gas 7. Remove the venison parcel from the fridge and brush all over with the remaining beaten egg. Cook in the oven for 30 minutes until the pastry is golden-brown. Remove from the oven, and leave to rest in a warm place for at least 5 minutes before slicing and serving.