

Roast loin of venison with tapenade and pancetta

Ingredients

- 8 tbsp extra virgin olive oil
- 1 kg venison loin
- 150 ml port
- 150 ml red wine
- 2 tbsp redcurrant jelly
- 100 g tapenade
- 18 thin slices pancetta
- 6 juniper berries, crushed
- 3 cloves garlic, chopped
- black pepper
- 500 g fresh pappardelle
- 1 large red chilli, finely chopped

Method

1. Preheat the oven to 220°C/gas 7.
2. Heat 3 tablespoons of the olive oil in a large heavy-based roasting tin on the hob. Add the loin of venison and fry until golden brown on all sides. Remove the meat and set aside.
3. De-glaze the roasting tin with the port and red wine, stirring constantly for 1 minute. Stir in the redcurrant jelly and continue to cook for 2 minutes until the juices are quite syrupy. Transfer the juices to a small pan and set aside until required.
2. Spread the tapenade all over the venison then wrap the venison in the pancetta. Brush a tablespoon olive oil on a large piece of baking foil. Sprinkle the juniper berries and a chopped clove of garlic over the foil then season with salt and plenty of freshly ground black pepper. Place the venison in the centre then carefully wrap in the foil.
3. Place the venison parcel in a clean roasting tin and roast for 15 minutes, when the venison should still be rare in the centre.
4. Bring a large pan of salted water to the boil. Cook the pasta until al dente, a matter

of minutes, then drain.

5. Meanwhile heat the remaining olive oil in a small frying pan. Add the remaining garlic and the chilli and fry, stirring, for 2-3 minutes. Toss the drained pappadelle with the garlic chilli oil.

6. Reheat the port and red wine sauce. Thinly slice the roasted venison and serve it on top of the pappadelle with the port sauce.