

Venison steak with real chips and Béarnaise sauce

Ingredients

- 2 venison steaks
- 2 tbsp sunflower oil
- 25 g unsalted butter

For the béarnaise sauce

- 3 tbsp white wine vinegar
- 6 black peppercorns
- 1 fresh bay leaves
- 1 shallots, finely chopped
- 1 tarragon, sprig
- 1 chervil, sprig
- 2 egg yolks
- 1 pinches black pepper
- 125 g unsalted butter, softened
- 1 tsp tarragon
- 1 tsp chopped chervil

For the chips

- 450 g Maris Piper potatoes
- 500 ml sunflower oil, for deep frying
- 1 pinches black pepper

Method

To make the béarnaise sauce, put the vinegar, peppercorns, bay leaf, shallot, tarragon and chervil into a small saucepan and reduce over a medium heat to one tablespoon and remove from the heat to stop further evaporation.

In a small heatproof bowl, beat the yolks with a pinch of salt and teaspoon of butter. Set the bowl over, a saucepan of simmering water. Beat the mixture with a wooden spoon, until slightly thickened. Strain the reduction into the bowl. Beat again until thickened. Beat in the remaining butter piece by piece, increasing the temperature as the sauce thickens and you add more butter, take care that the water does not touch

the base of the bowl. When all the butter is added, stir in the tarragon, chervil and any juices from the meat pan. Keep warm over a pan of warm water until ready to serve and best used quite quickly.

Heat the oil in a deep-fat fryer to 180C. Whilst the oil is heating, cut the potatoes into long thick wedges. Add the chips to the hot oil and deep fry them for 12-15 minutes until the chips are a lovely golden colour. Lift the basket out, shake off any excess. Tip the chips into a dish lined with several sheets of kitchen paper and dab dry. Keep warm in the oven with the door slightly ajar.

Place a large heavy frying pan on a high heat. Season the steaks well with salt and ground black pepper. Add the sunflower oil to the hot pan. When it starts to smoke add the steaks, then add the butter and allow it to foam. It's important to leave the steaks at this stage, resist the temptation to move them around. After 2-3 minutes, spots of blood will start to appear on the top, they are now ready to turn. Cook again for another 2-3 minutes. Remove the steaks and place on a metal tray in a warm place to rest for 2-3 minutes this will redistribute the juices into the meat, giving them an even colour.

Remove the chips from the oven and tip onto warm serving plates to serve with the steak, béarnaise sauce and a mixed salad and serve.