



Venison Medallions with a Creamy Juniper Sauce

Serves 4 - Cooking time 10 minutes

Ingredients:

500g fillet, loin or silverside

50g butter - for frying

For the Sauce:

6 crushed Juniper berries

100g Cream

1 crushed clove of garlic

1 dessert spoon Gin (& a sup for the cat!)

1 Tbl spoon Tomato Puree

Instructions:

If using fillet trim off the chain and remove the outer membrane. Slice the venison into 3cm. thick - melt the butter in a frying pan; cook for 1 minute on each side - for rare medallions - or a little longer if required. Remove from pan and keep warm allowing the meat to rest.

In the same pan, add garlic and juniper berries, stir for 1/2 a minute, and then pour in the Gin and immediately set alight (flambé), stand back as you set alight to the gin as the flame goes quite high! Stir until flame dies, and then add tomato puree and cream. Allow to thicken, season with salt and pepper and place sauce on the plate with medallions on the sauce. Serve with vegetables of your choice.