

Venison Carpaccio with Parsnip Crisps

Serves 4

Ingredients:

1 Venison Loin
1 sprig Fresh thyme
1 sprig Rosemary
2 Garlic cloves

Parsnip purée and crisps

1 Parsnip
1 Dash of milk
1 Knob of butter

Vegetable oil for frying

To plate

18 Baby beetroots, cooked and cut in half
1 Handful mixed leaves
1 tbsp Sherry vinegar
5 tbsp Rapeseed oil

Method:

Marinate the venison loin overnight with the thyme, garlic, rosemary and a little olive oil. The next day rub off the aromats, season well and sear on a ferociously hot pan on all sides quickly. You want nice caramelised layers but a beautifully rare centre. Cool then roll tightly in cling film and put in the freezer to firm up

Peel the parsnip and cut in half, reserving one half for the next step. Cut some thin slices and deep fry in 180°C oil until the oil stops bubbling.

Drain on kitchen paper and season with salt

Thinly slice the rest of the parsnip and sweat in butter. When almost cooked, add a little milk and cook until soft. Blitz in a food processor until smooth, adjust the seasoning and pass through a fine sieve. Keep warm until needed.

Dress the beetroots and onions with a little olive oil and seasoning.

Make the sherry vinaigrette by putting the olive oil and sherry into a squeeze bottle and shaking well.