VENISON WITH PORCINI MUSHROOMS AND VINO RANCIO JUS

300g venison loin
250g small porcini mushrooms
100ml Sweet wine
200ml venison jus
Extra virgin olive oil
Crispy sweet potato
Salt & pepper
Sweet potato crisp
Dried thyme

Serves 2  6 minutes  1 Mibrasa casserole dish

METHOD

• Remove any dirt from the Porcini mushrooms and then half. Spread some olive oil onto the cut sides and then place them directly on the grill and cook for 1½ minutes. Remove from the grill and the place them into a Mibrasa casserole dish with extra virgin olive oil and seasoning. Place the dish into the oven while the meat cooks.

• Clean the venison loin well. Season and place directly on the grill to cook for 2 minutes on one side, turn once to cook for another minute.

• Heat up a casserole dish, add sweet wine, which will reduce very quickly and then pour in the venison jus, which should drop the temperature of the mixture. Add some dried thyme and leave for 1½ minutes for the flavours to sink in.

• Serve the venison with Porcini and drizzle over the venison reduction. Garnish with a sweet potato crisp adding a touch of colour and shape.