

Venison with fresh Pear Chutney

Ingredients:

For the Chutney:

- 2 Pears
- 1 Small Chilli
- 1 Clove Garlic
- 1 Small piece Ginger
- 1 Cinnamon Stick
- Pinch of Ground Cloves
- 50g (2oz) Sugar
- 2 tbs Apple Cider Vinegar

Method:

Peel, core and chop Pears roughly. Put all ingredients together in a small pan and cook gently, stirring until sugar has dissolved, and then simmer until pears are soft. This takes about 15 minutes.

For the Venison:

- 1 tspn Thyme
- 1 Bay Leaf
- 900g (2lb) Venison Fillet or Boned Leg.
- Salt and Black Pepper

Method:

Preheat the oven to 180C/350F/gas 4. Roll and tie meat, if needed.

Mix herbs and pepper together and rub into meat. Heat the oil and brown meat to seal on all sides. Season with Salt and roast for 15- 20 minutes.

Serve with Chutney.

Oven Ready Venison Fillets are available from us - visit our [Oven Ready](#) page for prices.