



GAMEKEEPERS PIE



INGREDIENTS:

300g lean venison mince or dice (both work well in this dish)

20g white onions, peeled and finely chopped

20g button mushrooms, washed and finely chopped

3g thyme, leaves removed and chopped

3g rosemary, leaves removed and chopped

20g of celery, finely diced

20g carrots, peeled, finely diced

1 clove of garlic, peeled and finely chopped

70ml red wine

Vegetable oil for cooking

1 teaspoon tomato puree/paste

70g of chopped plum tomatoes

10ml Worcestershire sauce

10 ml Tomato ketchup

Strong vegetable or beef stock

FOR THE TOPPING:

400g Maris Piper potatoes, peeled

20g butter

1 egg yolks

seasoning

METHOD:

Sweat the onions, button mushrooms, fine dice of carrot, celery, chopped rosemary and thyme in the pan.

Meanwhile season the venison with salt and pepper and brown in a heavy bottomed frying pan in a little vegetable oil.

Then add tomato puree and cook for a few minutes before adding red wine until almost completely evaporated. Then add chopped plum tomatoes the Worcestershire sauce and add enough strong vegetable stock to cover. Simmer for 40 minutes, and re season with salt and pepper and add more Worcestershire sauce and Tomato ketchup to taste. Remove from the heat and cool before filling your pie dishes.

Dice the potatoes and cover them with water and bring to the boil and simmer until soft. Remove from the heat and drain well, then put these through a potato ricer. Add the butter and season to taste. Then add the egg yolk before placing into a piping bag. Pipe the mash on top of your filled pie dish with soft peaks and place the pie into a pre heated oven for 20/25 mins at 200C. Serve with buttered peas & carrots on the side.