



Venison Cutlets with Chanterelles

Truly rich, earthy flavours given depth with shallots and cream

Serves: 4

Prepare: 20 Minutes

Cook: 25 Minutes

Difficulty: easy

Ingredients

- 8x venison cutlets
- 1x tsp olive oil
- 115g butter
- 1x finely chopped shallot
- 450g sliced chanterelles
- 100ml [duck broth](#) or stock made from [venison bones](#)
- 100ml double cream
- salt
- pepper

Method

1. Melt half the butter and the oil in a large pan and add your seasoned cutlets. Cook for 5-10 minutes until browned on both sides, reduce the heat and cook for a further 5 minutes.
2. Remove your cooked venison and set aside to keep warm. Add the remaining butter to the pan, stir in your chanterelles and shallots and cook these for 5 minutes turning occasionally.
3. Add your Broth or Stock and reduce in half, pour in the cream and season, as the sauce thickens remove from the heat. Serve with two cutlets on each plate with the sauce swirled around the meat.