



Venison Wellington with a Truffle Pancake

A little inspiration for an alternative festive feast or indulgent supper this winter

Serves: 5

Prepare: 20 Minutes

Cook: 50 Minutes

Difficulty: medium

Ingredients

- 1kg of venison saddle fillet, cut in half
- 2 tbsp coarse grain mustard
- 300g mushrooms
- 500g puff pastry
- 3 eggs yolks, beaten
- 6 slices of prosciutto
- 2 tbsp olive oil
- pinch sea salt
- pinch black pepper

For The Pancake

- 100g plain flour
- 1 egg
- 250ml milk
- fresh chives
- 1 sprig of flat-leaf parsley, chopped
- 1/2 tsp truffle oil

Method

1. Heat half of your oil in a large frying pan and quickly seal your venison for 2-3 minutes on each side. Remove from the pan and brush all over with your mustard and leave to cool
2. Mince your mushrooms in a food processor to a medium coarse texture. Place your pan back on the heat with the rest of your oil and add your mushrooms. Taste, and season with salt and pepper as needed. Fry over a medium heat for 5 minutes until any excess moisture has evaporated leaving you with a thick paste. Transfer to a bowl and leave to cool
3. Lay 3 large sheets of cling film overlapping each other on your work surface. Lay the slices of prosciutto overlapping lengthways in 2 rows. Lay one piece of your venison in the middle of the prosciutto. Press the mushrooms over the venison and lay the remaining piece of venison on top. Roll up into a tight package and leave to chill in the fridge
4. Mix all of your pancake ingredients together to make a dough. Roll out until very thin
5. Layout a couple more pieces of clingfilm. Trim your pancake until just the right size to wrap around your saddle. Remove the clingfilm from the prosciutto parcel and wrap up in your pancake, again, tightly in cling film and place in your fridge
6. Roll your pastry out into a large rectangle and brush all over with egg yolk. Remove the clingfilm from your pancake parcel and encase it in pastry. Tuck the ends in and trim off any excess
7. Bake in a 200°C oven for 50 minutes for medium-rare results
8. Carefully carve 1.5inch slices to serve