





Smoked venison with red onion marmalade and pickled cherries

This dish is all about presentation. A little time spent assembling each portion will create a stunning visual effect. We all know that people eat with their eyes – and no one can resist a great combination of colours and flavours.

First step is to make the onion marmalade, so here goes. Stew down red onions, finely sliced, with butter, sugar and balsamic vinegar. Add a splash of orange juice to flavour. Set aside.

We use thin slices of home-smoked loin of venison, rolled into rose shapes and set on top of three separate dessertspoonfuls of onion marmalade.

The cherries are pitted, placed in a large pan and sprinkled with sugar, red wine vinegar and balsamic. Then cook them down gently until tender while still retaining their shape.

Slice the figs down criss-cross and bake them on a tray with sugar and balsamic vinegar until soft.

For the pastry case, cut three-inch squares of filo pastry. Butter one layer and add another buttered layer on top until the square consists of four layers. Shape round a buttered egg cup and bake in a hot oven until golden.

Once the pastry baskets have cooled add the figs and reheat before serving. Assemble the plate as shown.

Recommended wine: Mad Fish Shiraz (W. Australia)

Ingredients

Serves four

Smoked venison

3 slices per person

Marmalade

Red onions – 2 large

Butter – 2 tablespoons

Sugar – 100g

Balsamic vinegar – 100ml

Tart

Figs – 4 small

Filo pastry – 4 large sheets

Melted butter – 20g

Pickled cherries

Cherries – 40

Red wine vinegar – 50ml

Sugar – 100g

Balsamic vinegar – 50ml