

Pan Fried Fillet of Venison with Drambuie, Cox's Apples and Green Peppercorn Jus

Ingredients

- 4 fillets of venison
- 2 pints of game stock
- 4 apples (peeled and sliced)
- 2 green peppercorns
- 2fl oz of Drambuie



Preparation

Seal venison and cook until medium rare. Add Drambuie and reduce game stock. Add peppercorns and apples and serve on Rosti potatoes.



Northumberland Venison
Millwood House
Longhirst Hall
Alnport
Northumberland
NE18 3JL
t: +44 (0)1670 794520
e: info@northumberlandvenison.co.uk

Supported by:



Produced in partnership with Northumberland College.
If you are interested in a career in hospitality or catering, the college has a varied menu of courses.
See www.northumberland.ac.uk or call 0800 162100 for details