

# A seasonal game

*The Old Bakery inspires with delicious recipes to warm up the Winter night. These dishes take advantage of a great local meat.*



PAN ROASTED LINCOLNSHIRE VENISON LOIN WITH HORSERADISH ROASTED POTATO, CREAMED PANCETTA AND BALSAMIC GLAZE

## STARTER

Poached fresh Alfred Enderby smoked haddock on soured cannellini bean stew and extra virgin olive oil

### Ingredients for 4:

2 freshly smoked haddock fillet (skin on)  
1 red onion  
2 peeled and sliced carrots  
1 head of celery chopped  
5 bay leaves  
1 bunch of fresh thyme  
1 tablespoon of whole black peppercorn  
50 ml of white wine vinegar  
100 ml of dry white wine

100 g of fresh cannellini or white beans  
80 ml of extra virgin olive oil  
2 cloves of garlic peeled  
1 fresh red chili sliced  
1 fresh green chili sliced  
100 ml of white wine  
50 ml of white wine vinegar  
500 ml of vegetables stock  
salt to taste

POACHED FRESH ALFRED ENDERBY SMOKED HADDOCK ON SOURED CANNELLINI BEAN STEW AND EXTRA VIRGIN OLIVE OIL



### Preparation:

Place all the ingredients, without the haddock fillet, onion and garlic in a deep pan then add about 1 ½ litres of water and bring to boil. In a separate pan, braise the onion and garlic with the olive oil, add the chili and the beans and cook for two minutes, season and add the vegetable stock and cook for fifteen minutes or until tender.

Five minutes before serving, cut the haddock into four pieces and poach in the stock, serve over the cannellini stew with drizzle of extra virgin olive oil and white wine vinegar.

## MAIN COURSE

Pan roasted Lincolnshire venison loin with horseradish roasted potato, creamed pancetta and balsamic glaze

### Ingredients for 4:

1 loin of Lincolnshire venison about 800g in weight  
8 slices of smokeed pancetta finely sliced  
100 g of butter  
16 Lincolnshire baby potatoes  
3 tablespoons of fresh ground horseradish root  
100 ml of extra virgin olive oil  
1 bunch of fresh rosemary  
200 ml of double cream  
Pinch of ground nutmeg  
200 ml of balsamic vinegar  
50g of caster sugar  
1 clove of garlic  
Salt and pepper to taste

### Preparation:

Prepare the balsamic glaze by reducing by ¼ the balsamic vinegar on a very low heat with the sugar and the garlic clove.

Heat the oven to 180°C and blanch the baby potatoes in salted water for four minutes, drain and place on an oven tray with the olive oil and the rosemary, season with salt and cook for twenty minutes. Then add the grated horseradish and toss the potatoes to coat them and continue cooking in the oven for an extra ten minutes.

In a non-stick pan add the butter and on a medium heat, pan roast the venison loin, turning it every minute to brown evenly. Place the meat in a baking tray and cook for further eight minutes in the oven, add the pancetta to the pan and cook for two minutes on a low heat. Add the double cream and the ground nutmeg and season with salt and pepper. Cook for two minutes.

Plate the dish and garnish with some winter berries and the balsamic glaze.

## DESSERT



Baked winter spiced and vanilla pumpkin slice with Mosto Cotto

Mosto Cotto is a traditional Puglian delicacy made from reduced fresh grape juice to a caramel-like syrup, very strong and wintry flavour also excellent with ice cream and pasta.

### Ingredients for the chocolate mousse:

- 3 fresh free range eggs
- 80 g of butter
- 120g of sugar
- 80g of plain flour
- 300 g of pumpkin puree
- 1 teaspoon of baking powder
- ½ teaspoon of ground allspice
- Pinch of ground cinnamon
- Pinch of ground cloves
- 2 whole cinnamon sticks
- 6 star anise
- 500ml of milk
- 1 vanilla pod
- 100ml of Mosto Cotto

### Preparation:

Place the milk, cinnamon sticks, star anise, and the split vanilla pod in a deep pan and add the peeled, deseeded and diced pumpkin, and cook for fifteen minutes, drain and puree the pumpkin white out the vanilla, cinnamon and star anise.

In a large bowl mix all the ingredients without the Mosto Cotto, butter and flour a twelve-inches square tin, pour the mixture and cook in a 170°C warm oven for forty minutes or until cooked.

Let it cool down and cut it in 1 ½ inch squares, drizzle some Mosto Cotto and serve.

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