

Rich & Rustic Venison Ragu *by Richie Stamp-Mason*



We were so delighted when Richie from the Red Lion Inn at Raithby, demonstrated this deliciously simple venison ragu at our Food & Drink Fayre we just had to get his recipe to share...

Perfect for a week-day tea or juje'd up with suggested garnishes for a relaxed supper with friends!

Serves 8

1kg Stourton Estates Venison Mince
Drizzle of Rapeseed Oil
½ Large Spanish Onion – finely diced
4 Roughly chopped Garlic Cloves
1 Tblspn dried Oregano & dried Sage
3 Stalks of freshly Chopped Rosemary
2 tins Chopped Tomatoes
½ Bottle Red Wine
250ml Vegetable Stock

100g Tomato Puree
200g Quartered Cherry Tomatoes
2 Teaspoons Cornflour – mixed to a paste with a little water

To Garnish:

Fresh Basil Leaves, grated
Parmesan & a little drizzle of
Rapeseed Oil

1. Heat a medium /large stock pan, add the drizzle of rapeseed oil, heat for a second before adding the diced onion and garlic, sweat off for 2 minutes.
2. Stir in the dried herbs and rosemary, break up & add the venison mince & stir in thoroughly, browning slightly.
3. Add the chopped tomatoes, red wine, vegetable stock & season. Stir in well. Place the lid on the pan, bring to the boil, simmer for 10 minutes.
4. Squeeze in the tomato puree, mix in and recover the pan with the lid and simmer for 5 minutes.
5. Add the cherry tomatoes, and thicken with the cornflour stirring continuously for 2 minutes.
6. Serve on some penne pasta.

To garnish:

- Pan-fry some pre boiled Kale in garlic and butter. Place on top of the ragu & pasta
- Sprinkle on some freshly grated Parmesan and fresh basil leaves.
- Optional – drizzle on some more rapeseed oil and serve!