

Recipe for the weekend – Venison

Fresh from taking part in Netflix “The Final Table”, one of the world’s highest rated and most prestigious culinary shows, Graham Campbell, who is Scotland’s youngest ever Michelin starred chef, has returned home to Dundee to embrace his next challenge.

As new Head Chef of one of the most popular restaurants in Dundee, [Italian Grill](#), just next to The Caird Hall in City Square, he joins husband and wife restaurateurs, Jonathan and Martine Horne, in developing the bar and grill, which offers Italian cuisine with a strong Scottish twist, to a new level of excellence. Here he offers a recipe for our readers to try

Italian food with more than a Scottish twist, Italian Grill has launched a new menu, and is making the very most of Graham’s talents with an open galley and Chef’s Table where diners can join him to enjoy dishes such as cep gnocchi, pork cheek, rigatoni Bolognese, and this stunning Highland Venison dish. A seven course taster menu and a cocktail masterclass is also available.

Highland Venison Pear- Chocolate – Butternut Squash -Juniper

Serves 4

Venison

4x 120g venison loin

Vegetable Oil

20g unsalted butter

Sear venison in a pan until coloured all the way round add butter place in a pre heated oven at 180°C and cook until temperatures reaches 55°C internally about 5-7 minutes

Poached pear

1 pear peeled and cut into 1/8ths

1 cup white dessert wine –

1/4cup sugar

30ml brandy

1/2 tsp salt

2 cloves



Mix all ingredients together and bring to boil leave to cool

Butternut squash

1 butternut squash peeled

200ml double cream
200ml semi skimmed milk
10ml vegetable oil

Cut the top 1/2 of butternut squash into 3"X1" Baton's

Cook in salted water

Put the rest of the butternut squash in a pan add 5ml of oil and cook for 5 minutes with out colour, then add milk and cream and simmer until soft

Once cooked blend to a purée and pass through a fine chinois and keep to one side

Chocolate sauce

50g 70% chocolate
10ml sherry vinegar
10ml soya sauce
20ml rapeseed oil

Put all ingredients in a bowl and melt over a double boiler

Venison Sauce

6 juniper berries
1 clove
4 allspice berries –
1 cup red wine
2 sprigs lemon thyme
1tsp Dijon mustard
10g chocolate 70%
200ml beef stock
200ml chicken stock

In a pot but juniper, clove, allspice and red wine reduce to nothing then add stocks and reduce by 1/2, then add the Dijon, lemon thyme and the chocolate pass through a fine strainer season with salt to taste

Crispy Kale

20g queen Kale

500ml vegetable oil

Salt

Heat the oil in a pan to 180°C add Kale until crispy dry on a clean cloth and season



To Plate

Smear the chocolate on the plate, put a dollop of butternut squash purée and either end of the chocolate place the batons just next to the purée.

Cut the venison in 1/2 place 1 price on the chocolate and one

just off centre.

Put 1 bit of pear next to each portion on venison. Place 1 bit of chicory on top of the bottom piece of venison. Place 1 bit of crispy Kale on top of the other piece of venison and sauce.

Instagram [@chefgraham1](https://www.instagram.com/chefgraham1)