



Grilled Venison Loin, Flatbread, Elderflower Yoghurt, Pickled Fennel, Cucumber & Garden Herb Dressing

by Doug Crampton, Head Chef at James Martin Manchester



Serves 4

INGREDIENTS

- 400g fully trimmed venison loin

MARINADE

- 1 tbsp yoghurt
- ½ tsp smoked paprika
- Worcester sauce
- ½ garlic clove
- Thyme
- Orange zest

FLATBREAD

- 140g self-raising flour
- 150g yoghurt
- ½ tsp salt
- ½ tsp zaatar
- 1 tbsp olive oil

PICKLED CUCUMBER & FENNEL

- ¼ cucumber
- ½ bulb fennel
- 25ml cider vinegar
- 10g sugar
- 5g sea salt
- 10g chopped dill

ELDERFLOWER YOGHURT

- 100ml yoghurt
- 1 head of fresh elderflowers (you can replace with 1 tsp elderflower cordial)
- ½ lemon juice & zest

GARDEN HERB DRESSING

- 50g mixed fresh soft herbs (whatever you have available)
- 1 clove garlic
- ½ red chilli (finely diced)
- 1 tbsp red wine vinegar
- 2 tbsp olive oil
- 1 orange juice & zest

*This dressing is great with whatever herbs you have available in your garden: parsley, tarragon, basil, dill, tarragon, coriander, chervil, lovage etc.

METHOD

MARINADE

1. Combine the yoghurt, smoked paprika, garlic, thyme and orange zest.
2. Marinate the venison loin for 4 hours.
3. To cook, grill on a hot BBQ or sear in a hot pan on a hob, 2 minutes on each side depending on the size of the loin and leave to rest.

FLATBREAD

1. Combine all the ingredients and knead to a smooth dough.
2. Leave to rest for 30 mins. lightly flour your bench and roll out to 20cm diameter.
3. To cook; you can either cook on your BBQ or in a hot pan - 1 minute on each side.
4. Once cooked wrap in a clean tea towel to steam.

PICKLED CUCUMBER & FENNEL

1. Finely shred the fennel and cucumber.
2. Add the vinegar, salt, sugar and chopped dill and mix well.
3. Leave to marinate in the fridge for a minimum of 1 hour.

ELDERFLOWER YOGHURT

1. Infuse your yoghurt overnight with your cleaned elderflower heads.
2. Pass your infused yoghurt through a sieve.
3. Season with lemon juice and zest & salt.

GARDEN HERB DRESSING

1. Combine all your chopped herbs with the remaining ingredients in the dressing. The dressing should have a nice piquancy, you can add extra chilli if you prefer it spicy.