

Venison en croute

1kg boned and rolled haunch
300g of smooth good quality liver pate
450g puff pastry
beaten egg to glaze
butter, oil

Serves 4-6

Remove any silver skin on the joint which ideally should be a fairly even log shape. Open out joint and spread pate evenly over the meat. Roll up and secure. Brown the joint well on all four sides then reduce heat in the frying pan and keep turning the meat for 5 minutes. Allow the joint to cool completely.

Preheat the oven to 220C. Roll out the pastry large enough to cover the joint with an overlap and brush beaten egg around the edge of the pastry. Place the joint in the centre and seal each end well. Insert your meat thermometer in one end and bake for 15 minutes or until the pastry is puffed and golden. Reduce the heat to 160C and cook for another 15 minutes.

Check the beef readings on your thermometer to determine rare or medium but don't allow the internal temperature to go above 65C.