

Venison meatballs

435g minced venison
1 medium onion, grated
2 medium potatoes, cooked, mashed and cooled
1 egg, medium
2 tbsp single cream
50g butter
pepper and salt

Serves 4

Place the mince in a bowl with salt, pepper, grated onion and mashed potato. Mix well. Add beaten egg and single cream and mix until the mince is smooth. Using a desert spoon dipped in cold water shape mince into small meatballs. Fry in melted butter over medium heat for 3–5 minutes, shaking the pan so that they brown all over. Use pan juices and cream to make a light gravy or add to bolognese sauce.