

## **Venison steaks with chilli and chocolate sauce**

4 venison steaks  
1 clove garlic, crushed  
2 fresh chilli peppers, chopped  
200g chopped tomatoes  
300ml stock  
150ml red wine  
1-2 tblsp redcurrant/rowan jelly  
2 tsp unsweetened cocoa powder  
oil and butter

*Serves 4*

Heat oil and butter in a pan and fry the chilli and garlic gently until soft. Add chopped tomatoes and simmer to thicken a little before adding stock, wine and half of the jelly. Simmer to a sauce consistency. Stir in cocoa powder, season and add rest of the jelly. Fry steaks to taste over a high heat. Rest for 5 minutes. Drizzle sauce around steak and serve the remainder separately.