

Venison steaks with rowan jelly

4 venison steaks
10 crushed juniper berries
150ml red wine
1-2 tblsp rowan jelly
oil and butter

Serves 4

Heat oil and butter in a pan and fry the steaks over a high heat for a couple of minutes each side. Remove them to a warm place to rest. Add juniper berries and jelly to the pan and when the jelly has melted add the red wine, boil and reduce until syrupy. Serve drizzled over the steaks.