



ESTD 2012

DEVON VENISON

ETHICALLY HARVESTED FINEST WILD DEVON VENISON



Devon Venison Mince Cottage Pie

Venison mince is a versatile and lean alternative to beef, offering a rich, gamey flavour that elevates traditional dishes like cottage pie. This recipe uses Devon venison mince, providing a true taste of the local countryside. Cottage pie has historical roots in British cuisine as a hearty, comforting meal for working families. The dish showcases the mince's tenderness and depth, perfect for a family dinner or casual gathering. Pair it with a glass of full-bodied red wine like a Shiraz or a robust ale.

Instructions:

1. Preheat oven to 190°C (375°F).
2. Heat a skillet over medium heat and cook the onion, carrots, and garlic until softened.
3. Add the venison mince and brown it, breaking it up as it cooks.
4. Stir in tomato paste, stock, Worcestershire sauce, thyme, salt, and pepper. Simmer for 15 minutes.
5. Transfer the mixture to a baking dish, top with mashed potatoes, and bake for 25-30 minutes until golden.
6. Serve hot with steamed greens or buttered peas.

Ingredients:

- 1 lb (450 g) Devon venison mince
- 1 large onion, chopped
- 2 carrots, diced
- 2 garlic cloves, minced
- 1 tbsp tomato paste
- 1 cup (240 ml) beef stock
- 2 tbsp Worcestershire sauce
- 1 tsp fresh thyme leaves
- 2 cups (450 g) mashed potatoes
- Salt and pepper to taste