



TORTELLINI OF VENISON WITH CAULIFLOWER CREAM

VENISON MOUSSE

250g diced venison loin, fully trimmed of sinew
120ml red wine (cabernet sauvignon)
1 sprig of thyme
1 clove of garlic, peeled cut into 3
2 egg whites
200ml double cream
75ml ruby port
Salt and ground white pepper

- 1 / Marinate the venison with the red wine, thyme and garlic in a bowl for 24 hours.
- 2 / Drain the venison, discard the garlic, thyme and red wine and dry the meat on some kitchen paper.
- 3 / Place the venison in a food processor, turn on and blend for 2 minutes then add the egg white and blend for a further one minute until smooth.
- 4 / Pour the port into a small saucepan and reduce to a sticky glaze, allow it to cool and then add it to the venison.
- 5 / Transfer the puréed venison into a large bowl and place in the fridge to chill for 30 minutes.
- 6 / Slowly add the cream into the venison mixing with a spatula until fully incorporated.
- 7 / Season with a pinch of salt and a few turns of fresh white pepper.
- 8 / Cling film the venison and store in the fridge until ready to use.

TORTELLINI

- 1 / Roll out 12 discs of pasta approximately 8 cm in diameter.
- 2 / Spoon a little of the venison mousse on each one and fold over to create an air-tight seal. This is ready to use as a ravioli.
- 3 / Place the centre of the flat edge down on to your forefinger and bend the ravioli down around the finger.
- 4 / Set the pasta down and dampen the two edges before pinching them together to seal. This is a tortellini.
- 5 / Place each tortellini on a small square of grease proof paper and refrigerate until you are ready to cook them.



CAULIFLOWER PURÉE

250g cauliflower florets
70g un-salted butter
450ml milk
Pinch of salt

- 1 / Slice the cauliflower florets as fine as you possibly can and set them aside.
- 2 / Melt the butter in a wide based pan over a low heat.
- 3 / Add the cauliflower with a pinch of salt and 3 tablespoons of water and cook without colouring for 3 minutes.
- 4 / Add half of the milk, turn up the heat and simmer until the liquid is well reduced.
- 5 / Add the rest of the milk and cook until the liquid has reduced but enough remains to form a loose puree.
The cauliflower should be cooked and soft.
- 6 / Transfer to a blender and purée until smooth.

COOKING AND SERVING THE TORTELLINI

- 1 / Bring a large pan of water to the boil with a couple pinches of salt, drop in the tortellini while still attached to the paper and cook for 3 minutes.
- 2 / Meanwhile reheat the cauliflower purée, place two or three spoonfuls in the centre of each plate, gently tap the bottom of the plate so the purée flattens out.
- 3 / Arrange the tortellini around the purée and serve.