



## **Smoked Venison and Wild Mushroom Toasts**

### **Ingredients**

(Serves 2)

1 pack sliced smoked venison

200gms wild mushrooms, wiped and sliced if large

1tblsp olive oil

2 finely sliced shallots

1 clove garlic thinly sliced

1tsp chopped rosemary

1tblsp whiskey

2tblsp mascarpone

Salt and pepper

4 slices fat Baguette, toasted

### **Method**

Heat the oil in a frying pan over a high heat and throw in the mushrooms. Stir fry for 5 mins then remove to a plate. Lower the heat and add the shallot and garlic. Cook gently for 5 mins until softening then add the rosemary and cook for a further min. Add the whiskey and bubble to reduce. Return the mushrooms to the pan, add mascarpone and a good grinding of salt and pepper and mix to combine. Remove from the heat.

Place the toasts on a baking tray top each with venison slices, then a spoonful of the mushroom mixture and place under a hot grill for a minute until bubbling.