



## Venison Steak with Haggis and Whisky Sauce

### INGREDIENTS (Serves 4)

4 venison steaks (approx 170g)  
Salt and pepper to season  
Oil to brush  
15g butter  
Cracked black pepper  
4 shallots, chopped  
25ml whisky  
100ml beef stock  
200ml single cream  
4 thin slices haggis  
Mashed potato or mashed winter vegetables to serve

### METHOD

- Preheat oven to 200C/Gas mark 7. Season steaks and brush with a little oil. Place in a hot griddle pan and cook for about 1-2 minutes each side for medium rare or longer if preferred. Remove from heat and place in a covered dish to rest. Reserve the cooking juices.

- Melt the butter in a frying pan and add the pepper and shallots and cook for 3-4 minutes. Add the whisky and pan juices from the steaks and cook for a further minute before adding the beef stock.
- Reduce by half and add the cream. Cook for 5 minutes over a low heat until sauce starts to thicken and keep warm.
- While the sauce is finishing, place the four slices of haggis in an ovenproof dish and cook for 5 minutes.
- Place a pile of mashed potato or mashed winter vegetables in the centre of each plate and top with the steaks, followed by the haggis and finally, the whisky sauce.



Rannoch Smokery is a dedicated meat and game smoker, passionate about quality and producing the best smoked meats in the country from the hills surrounding Kinloch Rannoch in Scotland. To date our products have accumulated 18 Great Taste Awards from the Guild of Fine Food Retailers, which is the seal of real quality in speciality food and drink.

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