



Cold Smoked Venison with Rocket and Goats Cheese by Sue Lawrence

INGREDIENTS (Serves 6)

Serve this as a starter or a light main course, with plenty of good bread, preferably sourdough or ciabatta.

100g mild soft goats cheese
the juice of 2 lemons
3 tbsp extra-virgin olive oil
100 - 125g rocket
200g cold smoked venison

METHOD

- Place the cheese, lemon juice and olive oil in a food processor and whizz until smooth then season to taste.
- Place the rocket over a large, shallow serving dish and strew over the venison.
- Drizzle over the goats cheese dressing.



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