

Raspberry & Port Wine Sauce

Ingredients

1 tbsp Honey (clear)
1 punnet Raspberries
50 ml Raspberry Vinegar (or Sherry Vinegar)
100 ml Port
200 ml Chicken Stock
1 Finely Diced Shallot
1 Small Bunch of Thyme
1 Small Carton of Double Cream
50 gm Butter
Sale & Pepper

- If you are pan frying the venison, use the same pan to make the sauce you will get the nice flavours left by the steak
- Fry the shallots gently for a couple of minutes to soften
- Add half the raspberries and raspberry vinegar
- Reduce by half and add the port, honey & chicken stock and reduce again
- Strain through a fine sieve into another pan
- Pick the leaves from half the bunch of thyme and add along with the cream
- Simmer gently until the sauce starts to thicken & coat the back of a spoon, taste & season
- Remove from the heat & whisk in the butter (should be room temperature)
- Put sauce over steak & garnish with the remaining raspberries and springs of thyme

Steve @ The Waggon