

LINCOLNSHIRE FOOD & GIFT

AT THE SHOWGROUND

ivano de serio, The Old Bakery

Lincolnshire fallow Deer Loin, smoked Potato, squash Porridge, Bitter Chocolate oil

ingredients

venison

- X1 800g venison sirloin
- Ground Juniper berries (Pinch of)
- salt (Pinch of)

squash Porridge

- 75g butter
- 1 small shallot, chopped
- 1/2 clove garlic, chopped
- ground nutmeg (Pinch of)
- 50ml dry Vermouth
- 100g Porridge oats
- 300ml strong venison or beef stock
- 50ml double cream
- salt (to taste)

chocolate oil

- 50g 75-80% cocoa solids dark chocolate, chopped
- 100ml corn oil
- maldon smoked salt (Pinch of)

smoked Potato

- 4 large King Edward Potatoes (peeled, shaped)
- 100ml rice vinegar
- 30g oak smoking dust
- salt (to taste)
- 50ml rapeseed oil

To serve

- Swiss Chard (wilted)

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method

for the venison

1. Trim the loin, salt and season all over with the ground juniper berries. Roll very tightly in cling film and refrigerate overnight
2. Pan sear the venison in a pan with little oil and butter, then place in a preheated oven (190C fan) for 3-4 minutes, or longer if you like the meat medium. Set aside to rest for 1 minute before slicing

for the chocolate oil

1. Gently heat the oil with the salt, add the chocolate and slowly melt on a very low heat
2. Take off the stove and keep at room temperature in a plastic container with a lid until needed

for the smoked potato

1. Bring a large, shallow pan with water, rice vinegar, rapeseed oil and salt to the boil
2. Shape the potatoes as demonstrated and cook on a medium heat for 5-6 minutes
3. Gently drain the potatoes and place them in a stove smoker with the smoking dust. Lightly wet with water. Cover and cook on a medium heat for 4 minutes
4. Remove from the heat and leave the potato to infuse with the smoke until needed

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method

for the squash porridge

1. melt the butter in a heavy bottomed pan, add the shallot and squash and COOK on low for 2-3 minutes
2. add the garlic and nutmeg, stir in the vermouth and COOK for 1 minute
3. add the oats and the stock. COOK on low for 2 minutes. Pour in the cream and season with salt, if necessary

Chef's tip!

The longer the oil infuses, the better the flavour. make sure you prepare the porridge immediately prior to serving.