



VENISON MEDALLIONS

*on rosemary branches with medley of
legumes and salsa verde*

Serves 4

800 grams venison medallions (12 of about 60-70g each)
4 strips of pancetta or quality belly bacon
8 x 3mm thick stalks of rosemary

For the marinade

¼ cup New Zealand Extra Virgin Olive Oil
2 cloves crushed garlic
1 tsp chopped thyme
1 tsp chopped oregano
Salt and cracked black pepper

For the salsa verde

½ cup New Zealand Extra Virgin Olive Oil
2 tbs red wine vinegar
1 tsp dijon mustard
2 anchovies
½ tsp chopped garlic
½ cup fresh basil
½ cup flat leaf parsley
¼ cup fresh tarragon
¼ cup chives
Blend all ingredients until smooth

For the legume medley

We've used a medley of legumes here, but any fresh vegetables could be substituted. Take enough for four, blanch in boiling water, and then colour on the bbq.

Add venison medallions to marinade mix. Cover and leave for 2-3 hours.
Thread pancetta in an 'S' shape around the medallions onto the rosemary stalks.
(It will help to pierce the medallions first with a metal skewer.)
Grill on a hot BBQ for 3 minutes each side.
Rest and then serve on the vegetables with the Salsa Verde on the side.

Chef: Graham Brown, The Cookhouse,
110 Rossiters Road, RD 2, Rangiora
www.thecookhouse.co.nz



Olives
New Zealand
www.olivesnz.org.nz