

## Cocoa-roasted venison loin, beetroot, asparagus, potato terrine and redcurrant jus

Created by Michael Chamberlain, Head Chef at The Victoria, Holkham

Serves 4 people

### For the potato terrine

4-6 good size, waxy potatoes  
½ block butter, melted  
Potato starch  
75g fresh thyme  
Salt and pepper

### For the beetroot

3 red beetroots  
3 golden beetroots  
3 candied beetroots  
Apple cider vinegar  
Water  
6 tbsp sugar - optional  
Salt  
4 cinnamon sticks  
8 cloves  
Vegetable stock

### For the jus

1 pint venison or game stock  
4 juniper berries  
3 tbsp redcurrant jelly  
2 shots port - optional  
50g butter to finish

### For the asparagus

2-3 spears per person

### For the venison

4 6-8oz portions of venison loin or haunch  
50g unsweetened cocoa powder  
Salt and pepper  
Rapeseed oil  
25g butter  
2 sprigs thyme

### Potato terrine

Preheat your oven to 170°C, and line a 9"x5" roasting tin or oven-proof dish with parchment paper. Thinly slice the potatoes and place a layer of these into the bottom of the dish. Brush with the melted butter and sprinkle with potato starch, salt, pepper and thyme. Repeat until all the potatoes have been used. Cover with foil and bake for approximately 1½ hours until the potatoes are soft. Remove from the oven and remove the foil. Press with something heavy for at least four hours – preferably overnight. Trim, portion and set aside.

### Beetroot

Peel the beetroot whole. Make balls using a Parisian spoon, or cut to a nice dice, keeping the varieties separate. Keep the trimming and offcuts to make puree. Place the balls/dice into sous vide bags (small, reusable bags) with some vinegar, a splash of water, 1 tbsp of sugar, ½ cinnamon stick, cloves and a small pinch of salt per bag, removing as much air as possible. Place the bags into boiling water and cook until tender.

Do the same with your trimmings, replacing the vinegar with vegetable stock. Seal and cook until tender. Once cooked, remove and drain, keeping the liquid. Blitz in a food processor until smooth, adding some liquid if required. You should now have one pink, one golden and one deep purple puree for serving.

### Jus

Reduce the stock by half. Add the juniper berries, redcurrant jelly and port (if desired). Stir until the jelly dissolves. Just before serving, whisk in the butter.

### Asparagus

Trim the bottom, woody section. Blanch in boiling salted water for 1-2 minutes. Plunge into ice water to stop the asparagus from overcooking. Set aside.

### Venison

Preheat the oven to 180°C. Roll your venison in the cocoa powder and set aside. In an oven-proof medium hot frying pan, add oil and venison. Season and allow a good sear all over. Add the sprigs of thyme and the butter. Place in the oven for 4-6 minutes for medium/rare, depending on the thickness of the venison. Remove from the oven and pan, and rest for 6-8 minutes.

While the venison is resting, heat the terrine in the frying pan and finish in the oven. In another pan, add a drizzle of oil and gently sauté the beetroot. Pop the asparagus back into the boiling water for 45 seconds to reheat.

Bring everything together and serve up. There are no rules here – just your creativity! Enjoy with a lovely fruity red wine.