

BEN RIGBY *Game*

RECIPES

DELICIOUS AND EASY
GAME RECIPES FOR YOU
TO COOK AT HOME



VENISON & GUINNESS PIE



INGREDIENTS

- Ben Rigby Game 800g Diced Venison
- 4 tbsp Olive Oil
- Knob of Butter
- 2 Onions, chopped
- 1 Stick Celery, chopped
- 1 Carrot, sliced
- 1 tbsp Plain Flour
- 1 tsp English Mustard Powder
- 440ml Guinness
- 2 tbsp Redcurrant Jelly
- 2 tbsp Red Wine Vinegar
- Nutmeg, for grating
- Fresh Thyme
- 1 x 320g Rolled Sheet of Puff Pastry
- 1 Free-Range Egg, beaten

3-4
hours
cooking

serves
4
people

COOKING METHOD

Heat the oven to 180°C.

Heat 2 tablespoons of oil in a large heavy-bottomed saucepan and brown the diced venison in batches, adding salt and pepper to taste.

Remove from the pan and set the browned meat aside.

In the same pan, heat 2 tablespoons of oil and a knob of butter, and fry the onions over a medium heat for 5-6 minutes, stirring occasionally.

Add the chopped celery and carrots and cook for 10-15 more minutes.

Stir in the flour and mustard powder, then cook for 2-3 minutes, stirring.

Return the browned meat to the pan and add the Guinness, redcurrant jelly, vinegar, nutmeg and thyme.

Stir, cover with a lid, then cook in the pre-heated oven for 2-2½ hours.

Remove the pie mix from the oven and leave to cool.

Turn up the oven to 200°C.

Use a pie dish that fits the filling - and transfer the cooled venison mixture to this dish.

Unroll the puff pastry and lay over the filling.

Leaving some extra pastry around the edges, seal the pastry around the edge of the dish.

Brush the pie top with the beaten egg, and make a small cut in the centre to let the steam out.

Bake for 30-40 minutes, or until the pastry has browned on top and the pie is cooked through.

Serve with some mashed potato and steamed greens.

VENISON CURRY



INGREDIENTS

- Ben Rigby Game 500g Diced Venison
- 2 tbsp Vegetable Oil
- 2 Onions, roughly chopped
- 3 Cloves Garlic, crushed
- 3cm Ginger, finely chopped
- 100g Tomatoes, roughly chopped
- 1 tbsp Chilli Powder
- 1 tsp Garam Masala
- 1 tbsp Ground Coriander
- 1 tbsp Ground Turmeric
- 1 Red Chilli, finely chopped (optional)
- 1 tbsp Greek Yoghurt
- 1 tbsp Coriander leaves, chopped to serve
- Rice and Naan, to serve

2
hours
cooking

serves
4
people

COOKING METHOD

In a large heavy-bottomed saucepan, heat the oil and fry the onions over a medium heat, stirring until softened and brown.

Add the diced venison and cook for 5 minutes or so, until lightly browned.

Add the garlic and ginger and cook for 5 minutes, stirring.

Add the chilli and spices and cook for a couple more minutes.

Add the tomatoes, cover the pan with a lid and simmer for 1-1½ hours over a low heat.

Stir occasionally and add a splash of water if the curry looks dry.

When the meat is tender and falling apart, take the curry off the heat and stir in the Greek Yoghurt.

Sprinkle with the chopped coriander, and serve with rice and naan breads.

*"Healthier and tastier
than a takeaway"*

WILD BOAR HAUNCH STEAK

WITH MUSHROOM SAUCE



INGREDIENTS

- Ben Rigby Game Wild Boar Haunch Steaks x 2
- 2 tbsp Olive Oil
- A knob of butter
- Half an Onion, finely chopped
- 150g Mushrooms, finely sliced
- 1 Clove Garlic, crushed
- 1 tbsp Brandy
- 200ml Chicken or Vegetable stock
- 150ml Crème Fraiche
- Salt and pepper
- Fresh Thyme, to serve

45
minutes
cooking

serves
2
people

COOKING METHOD

Heat half the oil and a knob of butter in a pan and fry the wild boar steaks, seasoning them with salt and pepper each side.

For medium rare steaks, cook for 3-4 minutes each side - for medium 5-6 minutes each side - and for well done around 8-9 minutes each side.

Set the steaks aside to rest.

In the same pan, with the remaining oil, fry the chopped onions for 5-6 minutes or so, stirring frequently until softened.

Add the chopped mushrooms and garlic and cook for 5 more minutes.

Add the brandy and cook for a couple of minutes over a high heat to cook off the alcohol.

Add the stock and cook over a high heat for 5 minutes, until reduced by about half, stirring frequently.

Turn off the heat and stir in the crème fraiche.

Season to taste with salt and pepper.

Put the steaks back in the pan and spoon the sauce over them.

Place the pan back on the stove and cook gently for about 3-4 minutes to heat through.

Serve sprinkled with a little fresh thyme, and with some lightly steamed vegetables on the side.

*"A delicious, quick
and healthy favourite"*



WHY CHOOSE GAME?

Ben Rigby Game is:

NATURALLY GRAZED
WILD AND SUSTAINABLE
TOTALLY HORMONE FREE
LOW IN SATURATED FAT
HIGH IN IRON & PROTEIN
FANTASTICALLY TASTY



BEN RIGBY *Game*

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