



Recipe of the Week

SOY & GINGER VENISON WITH ASIAN-STYLE SLAW

Ingredients - Venison

4 X 200g venison steaks or medallions
1 tab grated ginger
1 tab rice wine vinegar
1 tab kicap manis
2 tabs light soy sauce
2 tabs caster sugar
Tonkatsu sauce to serve

(Kicap manis is a sweet Malaysian soy sauce. Tonkatsu sauce is a slightly sweet Japanese brown sauce. Both available in Asian food stores)

Method

1. Put the venison in a non-reactive dish.
2. Combine the remaining ingredients and pour them over the venison then cover and refrigerate for at least 2 hours to marinate.
3. Preheat the barbecue to high. Remove the venison from the marinade then sear on the hot plate for 2 -3 minutes each side or until cooked to your liking. Remove from the heat and rest for 10 minutes before slicing and serving with the Asian slaw and tonkatsu sauce on the side.

Ingredients - Slaw

400g daikon white radish, peeled, flesh peeled into broad ribbons
¼ small Savoy cabbage, thinly sliced
2 tabs pickled Japanese ginger, cut into thin strips
1 teasp sesame oil
2 tabs mild vegetable oil
2 tabs rice wine vinegar
Pea-sized dab of wasabi paste

Small handful chives, cut into 7cm lengths

1 ½ tabs sesame seeds

Method

1. Put the daikon, cabbage and ginger in a serving bowl.
2. Whisk the sesame oil and vegetable oil together to blend, then whisk in the vinegar and wasabi paste to create a dressing.
3. Pour this dressing over the daikon mixture then sprinkle with the chives and sesame seeds.
4. Set aside for 10 minutes to soften, then serve with the venison.