



PULLED VENISON IN STICKY SAUCE

INGREDIENTS

2 roe shoulders
300ml maple syrup
150g brown sugar
150ml soy sauce
1.5l brown stock
2 chopped red chillies
2 chopped garlic cloves
200g celeriac
100g baby gherkins
Juice of 1 lemon
250ml mayonnaise
10g cornflour

10 portions

Prep time 25 minutes

Cook time 3 hours

Place the shoulders into a cold smoker for two hours. Mix the maple syrup, brown sugar, soy sauce, stock, chilli and garlic to make your cooking liquid.

Once the shoulders are smoked, place them in an ovenproof dish and cover with the stock mixture. Bring it to the boil and transfer to an oven at 170°C for 3 to 4 hours, or until the meat comes off the bone. Once the meat is cooked, drain the liquid, passing it through a sieve and skim off any fat.

Remove the meat from the bone and, wearing gloves, pull the meat into strips while it is still hot.

Bring the cooking liquid to the boil and reduce it by two thirds. Once reduced, thicken it with cornflour diluted in water until it coats the back of a spoon.

For coleslaw, cut the celeriac and gherkins into fine strips. Mix with the lemon juice and mayonnaise. To serve, place the meat in the hot sauce to warm up and serve in toasted brioche buns with a good helping of the coleslaw.