

VELVET BOOT BRAISED VENISON

Prep time: 20 minutes | Cook time: 1 hour, 15 minutes | Yield: Serves 4
The dish works best with a Belgian Ale (we recommend Kereru Velvet Boot).

Do not attempt this recipe with a hoppy beer.

You can also substitute the venison for lamb shanks or beef steak.

Ingredients

1.5kg of venison steaks, (cut into 6 to 7 serving pieces)	Salt
½ cup all purpose flour for coating	2 Tbsp olive oil
2 medium onions, sliced	2 Tbsp butter
4-6 whole cloves of garlic, peeled	½ cup of chicken stock
6 sprigs of fresh thyme, tied together with kitchen string (or ½ teaspoon dried thyme)	½ teaspoon salt
1 ½ cups of Belgian ale, such as Velvet Boot	1 celery root, peeled and diced
½ teaspoon freshly ground black pepper	2 teaspoons whole grain mustard
	2 teaspoons brown sugar
	1 Tbsp chopped fresh parsley

Preparation

1. Place venison pieces on a platter, sprinkle both sides with salt. Let sit for 30 minutes to an hour.
2. Place flour on plate. Coat the venison pieces in flour. Heat oil & butter in a large Dutch oven on medium heat (*large enough to fit venison pieces in a single layer*). Once the butter is melted and foamy, add the venison pieces in a single layer to the pot. Brown on one side without stirring for 5 to 6 minutes. Then turn the pieces over and brown on the other side. Remove to a plate.
3. Add the sliced onions to the pot, and cook, stirring occasionally, until lightly brown, scraping up any browned venison bits from the bottom of the pot. Add garlic cloves and thyme, cooking until onions are soft & the garlic quite fragrant.
4. Increase the heat to high and add the Belgian ale. Let it simmer for a minute or two, then add the stock. Add a half teaspoon of salt & the freshly ground black pepper.

5. Place the diced celery root over the onions in a single layer. Place the browned venison pieces over the celery root. Bring to a simmer. Cover and reduce heat to maintain a very low simmer. Cook for 45 minutes, or until the venison is just cooked through and tender.
6. Remove venison pieces from the pot and keep warm on a platter. Increase the heat to high and reduce the liquid by one third. Then reduce the heat to low, stirring in the mustard and sugar. Taste & add more salt and pepper in needed. Return venison pieces to the pot. Cover and reheat for a minute. Sprinkle with chopped parsley to serve. Serve with crusty bread & a mustard potato mash, with some Belgian ale.

SPECIAL THANKS TO *Vicki Purple* FOR THE VELVET BOOT BRAISED VENISON RECIPE

ELDERFLOWER & PŌHUTUKAWA ALE POACHED PEARS WITH CRÈME FRAICHE

Ingredients

4 pears,
1 cup Bees Blessing Elderflower cordial,
1 ½ cups Kereru Pōhutakawa Pale Ale,
6 whole and three crushed juniper berries,
4 star anise,
Crème Fraiche.

Method

Peel, halve and core pears (*leaving stalks on*).
Put in pan with all ingredients except Crème Fraiche.
(*This should 3/4s cover the pears.*)
Bring to boil and simmer to reduce.
Turn pears after 20 minutes.
Serve when syrup is thick & just starting to change colour.
(*40 minutes approx.*)
Serve hot or chilled with Crème Fraiche.

For more honey cordial recipes see www.beesblessing.co.nz

For more Kereru beer recipes see www.kererubrewing.co.nz