



Master Chef of Great Britain, Steven Pidgeon is head chef at the Arundell Arms, the famous sporting hotel at Lifton in Devon. Seasonality, outstanding local produce and creativity are all high on the agenda throughout the Arundell Arms' fine dining, brasserie-style and hearty pub classics menu options. Steve is a true Devonian, having lived and worked in the county all of his life. His restaurant has been awarded two AA Rosettes for 20 years continuously and he is one of only 80 Master Chefs of Great Britain. Steve says: "We are so fortunate to live and work in this wonderful part of the world. I particularly enjoy preparing our local game and fish which is something our customers enjoy." Steve has kindly shared his recipe for venison and chocolate casserole which is a hearty winter classic.

Follow Steve on Twitter @stevenpidgeon

GET INVOLVED
Recipe of the quarter



{ An alternative to traditional dishes }

Venison and chocolate casserole

YOU WILL NEED...

- 500g venison haunch (diced)
- 2 tsp flour
- 6 tsp olive oil
- 3 banana shallots (peeled and chopped)
- 4 garlic cloves (peeled and crushed)
- 4 carrots (peeled and cut in half)
- 1 stick of celery (finely chopped)
- 3 flat mushrooms (roughly chopped)
- 1 tbsp thyme (chopped)
- 1 tbsp rosemary (chopped)
- 700ml red wine
- 500ml beef stock
- 30g dark chocolate buttons (good quality)
- 40g butter
- 2 tbsp red currant jelly
- salt and pepper

METHOD

(Pre-heat oven to 160 degrees or Gas mark 2)

● Pour half the olive oil into an oven-proof dish and gently warm, add the bacon lardons and cook for 4 minutes and remove from the heat.

● Put the diced venison and flour in a bowl and toss well. Once coated, shake off any excess flour, then place the dish back on the heat and place the venison in the pan until browned all over.

● Add the rest of the olive oil, garlic, shallots and celery and cook for 1–2 minutes, then add the carrots, mushrooms and herbs and cook for 15 minutes. Then add the red wine and bring to the boil, add the beef stock and season with salt and pepper. Place a lid on top and cook in the oven for 1^{3/4} - 2 hours or until the meat is tender.

● Once tender, remove from the oven and strain the meat and vegetables in a sieve, keeping the liquid. Put the liquid back in the pan and re-boil. Once boiling, whisk in the red currant jelly, butter and chocolate, then pour over the venison and vegetables and stir well. It's now ready to eat.



Arundell Arms
HOTEL & RESTAURANT

The Arundell Arms is a family-run hotel which is still doing today what it has done for 300 years – providing a warm welcome to travellers and locals and serving great food and refreshment.

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