



Cooking Instructions for the Christmas Loin Special

The night before or a few hours prior to cooking, remove the Venison special from its vacuum packaging.

Place on a plate or dish and cover with paper towel (kitchen). This allows air to circulate around the meat prior to cooking.

Remove from the fridge one hour before cooking and allow to stand at room temperature.

Pre warm a fan oven to 220 Degrees Celsius and place the Christmas Loin Special onto a roasting tray, on a raised rack if possible. Pour $\frac{1}{2}$ to $\frac{3}{4}$ of a pint of red wine and water (50 / 50 mixture) into the bottom of the roasting tray / dish.

Cover the venison with honey spread evenly over the bacon, cover with Aluminium Cooking Foil and place in the oven.

Roast for 20 minutes at 220 Degrees Celsius, then turn the oven down to 180 Degrees Celsius. Cook for a further 25-35 minutes per kilo of weight.

Therefore a 1kg Christmas special requires 20 Minutes at 220 and a further 25-35 minutes at 180 Degrees Celsius.

A 3Kg special requires 20 minutes at 220 and a further 75-95 minutes at 180 Degrees Celsius.

The above temperatures and timings are designed to produce a rare / pink joint. The ends will be slightly well done with the centre turning pinker. We often cut the end of the joint to allow easy viewing of the meat during cooking and on larger joints to facilitate oven space!

If you prefer your meat to be well done extend the cooking times accordingly.

Check the level of wine / water in the roasting tray and top up as necessary.

Periodically throughout the roasting period prick the joint along its length to test the colour of the juices, adjust cooking times accordingly.

10 minutes before the end of the roasting period remove the cooking foil, this will allow the bacon to start to crisp.

Once the roasting period has ended remove the joint from the oven place under a warm grill to really crisp the honey and bacon.

Allow to stand for 20 minutes before serving, carve at the table and serve with seasonal vegetables and plenty of red wine!

MERRY CHRISTMAS