



# Christmas Loin Special

## Cooking instructions

- The night before or a few hours prior to cooking, remove the venison special from the vacuum packaging.
- Place on a plate or dish and cover with kitchen towel. This allows air to circulate around the meat prior to cooking.
- Pre-heat a fan oven to 220 celsius and place the loin onto a roasting tray on a raised rack if possible. Pour 1/2 to 3/4 pint of red wine and water (50/50) into the bottom of the roasting tray.
- Cover the venison with honey, spread evenly with bacon and cover with cooking foil and place in the oven.
- Roast for 20 mins at 220 celsius, then turn the oven down to 180 celsius for a further 25-35 minutes per kilo of weight.
- The above temperatures and timings will produce a rare/pink joint. If you prefer your meat to be well done extend the cooking times accordingly.
- Check the wine/water in the roasting tray and top up as necessary.
- Periodically, through the roasting period, prick the joint to test the colour of the juices and adjust cooking times accordingly.
- 10 minutes before the end of the roasting time remove the foil
- Once the roasting period is complete remove the joint and place under a warm grill to crisp the honey and bacon.
- Allow to stand for 20 minutes before carving.