



# Wild Venison and Wild Mushroom Casserole

## ingredients

- 500g diced wild venison
- 35g best dried morels
- 125g sliced button mushrooms
- 4 large onions, thinly sliced
- 50g lard for frying
- 300ml port
- 400ml tepid water to soak the morels
- seasoned flour for coating the venison
- Salt and pepper

## directions

- Fry the onions until soft in half the lard transfer to the casserole pot.
- Soak the morels for 25mins in the tepid water, reserve the liquor and sieve to remove grit and reduce in a pan by half.
- Fry the diced venison until browned then add to the onions.
- Fry the chopped drained morels with the button mushrooms in the remaining lard in the same pan as the venison about 3mins.
- Deglaze the pan with the port and mushroom liquor and add to the casserole.
- Stir in any remaining flour and tightly seal casserole and place in a slow oven about 150 c for 1 ½ Hours stirring occasionally.
- Adjust the thickening at the end with flour if necessary.
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