

Venison in Foil

500 g (1 lb) haunch of venison
Salt and freshly ground black pepper
4 thin rashers of streak bacon
1 large onion
4 tbsp chopped parsley
4 tbsp white wine
4 tbsp natural yoghurt or sour cream
4 tbsp ketchup

Cut cleaned haunch into four slices, tenderise well and season. Place venison slices on foil, top with bacon slices, sliced onion and parsley, drizzle with white wine and top with sour cream or yoghurt mixed with ketchup. Seal foil thoroughly to lock in juices and bake in the Remoska until tender, approx 30–40 minutes.

Serve with baked potatoes or French fries and salad. If you have a 'Grand' Remoska the baked potatoes will sit on top of the foil parcels.