

Breaded Venison Collops with Bacon and Juniper Cabbage

By Michael Smith

BBC
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Ingredients

Loin of venison, trimmed (or pork, chicken or beef fillet)
Fine bread crumbs/plain flour/whisked egg
Medium oatmeal, optional (use $\frac{1}{4}$ oatmeal: $\frac{3}{4}$ breadcrumbs)
300 grams kale or savoy cabbage, finely shredded
4 rashers streaky bacon, cut into thin strips
2 large banana shallots, finely cut into long strips
1 small carrot, finely cut into long strips
1 clove garlic, crushed or finally grated
2 juniper berries, crushed in pestle and mortar
1 teaspoon Arran mustard (optional)
100 mls double cream (optional)
4 tablespoons boiling water
Rapeseed or vegetable oil



Prep Time: 15 mins
Cooking Time: 12-15 mins
Serves: 4-6

Method

1. Slice the venison into collops or rough discs about $\frac{3}{4}$ inch thick.
2. Dust the collops in the flour, then dip into egg and finally the breadcrumbs. Dip once more in the egg then breadcrumbs and put to one side.
3. Heat a large frying pan and add a little oil. Once the oil is hot fry half the collops on one side until golden brown, turning the heat down to medium if needed. Turn the collops and repeat.
4. These can be kept in a warm oven while the remainder (and the cabbage) are cooked. To cook the collops medium or more, leave in a preheated oven at 190 C for 3-4 minutes before serving.
5. In a wide and shallow pan or wok heat a small amount of rapeseed oil until just smoking. Add the sliced bacon and fry for 1 minute, stirring all the time.
6. Now add the shallots and fry for another minute, before adding the garlic and stirring.
7. Next add the carrot and juniper. Fry for 1-2 minutes until the carrot is just tender.
8. Finally add the cabbage along with a little water from a freshly boiled kettle to help the cabbage steam a little. Place a lid on and cook the cabbage for 30 seconds - 1 minute.
9. Finally stir in the mustard (optional) and for a touch of decadence some double cream can be added at this stage. Quickly bring the cream to a boil to thicken it slightly. Serve the cabbage on a warm plate placing the cooked collops on top.

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