



Roe Deer Tagine with butternut squash, raisins & Harissa

Image courtesy of Highland Game Ltd

Recipe by Maxine Clark

Maxine

Venison

A delicately spiced and slow-cooked casserole inspired by the earthy tagines of North Africa. This method of cooking really suits Roe Deer, keeping it moist and adding a touch of sweetness and colour with the squash or pumpkin.

For a concentrated flavour, use game or beef stock and add extra harissa if you like it hot!

You will need:-

675g (1 1/2lbs) Roe Deer shoulder, cut into large cubes
 450g (1lb) butternut squash or firm pumpkin
 1 tbsp ground coriander
 2 tsps ground ginger
 about 3 tbsps good olive oil
 1 onion, sliced
 2 garlic cloves, finely chopped
 about 1 litre (1 & 3/4 pints) vegetable stock
 1 cinnamon stick
 2 bay leaves
 85g (3oz) golden raisins or chopped dried apricots
 1 tsp harissa paste
 salt and freshly ground black pepper

- Cut the venison into large cubes. Peel and deseed the squash and cut into cubes the same size as the venison.
- Mix the coriander and ginger with 2 tbsps olive oil and plenty of freshly ground black pepper in a medium bowl. Add the diced venison and toss well.
- Heat a large, heavy frying pan until very hot then add a tbsp of olive oil and brown the venison evenly in batches.
- Transfer the browned venison to a casserole, then add the sliced onion and garlic to the frying pan with a little extra olive oil and fry for 3-4 minutes until they start to change colour. Pour in the stock and bring to boil, stirring well. Remove from the heat and pour over the venison.
- Add the cinnamon stick and bay leaves, season well with salt and pepper, cover and simmer very gently for 30 minutes. Uncover, then stir in the pumpkin, raisins and harissa paste. Bring to the boil, re-cover and simmer for another 30 minutes or until the meat and vegetables are tender.
- If there seems to be too much liquid when cooked, strain it off and boil hard to reduce to the desired consistency then pour back onto the venison. Remove the cinnamon stick and bay leaves and serve with couscous, rice, flatbread or even focaccia to mop up the juices.

Serves 4

