

Venison & Bacon Cassoulet

Serves 6 PREP: 20mins COOK: 1h40 READY IN: 2hrs



Ingredients

1 kg diced venison or venison shoulder	1 Romano Pepper
12 cocktail Cumberland Sausages	100g tinned chickpeas
0.5 brown onion	100g tinned baked beans
2 garlic cloves	100g tinned kidney beans
150 grams smoked bacon	50g green peas
2 tsp smoked paprika	50g soya beans
1 tsp tomato puree	50g sweet corn
1 glass white wine	150ml oil
400 grams tinned chopped tomatoes	1tsp fresh oregano
500 ml tomato passata	

Instructions

1. Heat a little oil in a pan, season the venison and fry off in small portions- allowing the oil to heat up before each portion- until sealed on all sides and browned slightly.
2. Finely dice the onion and garlic and dice the bacon into larger chunks. Once all the venison is sealed off, add a little more oil to the pan, turn down and sweat off the onions and garlic.
3. Once the onions are soft, add the bacon and cook for 5 to 6 minutes. Then add the smoked paprika and cook for a further 6 to 8 minutes. Add the tomato puree and mix well. Chop the oregano and keep to one side. Deglaze the pan with the white wine and allow to reduce by half. Add the tinned tomatoes and the passata and bring to the boil.
4. Add in the venison and half the chopped oregano and bring to the boil once more before placing into an earthenware dish with a lid. Cook in the oven at 160 degrees for 1hr 40 mins or until the meat is tender.
5. Heat some oil in a frying pan and sear off the cocktail sausages to give them some colour, not allowing them to cook completely, then remove them from the pan. Cut the peppers into chunks and fry in the same pan for 3 to 4 minutes, then keep to one side with the sausages.
6. Once the venison has cooked for 1hr 20 add in the sausages and the peppers. Once the venison has finished cooking, add in all the beans, peas, sweetcorn and the rest of the oregano. Correct the seasoning if needed and cook for a further 10 minutes. Serve with a slice of warm, crusty bread.