

**SEARED VENISON SCOTCH FILLET ON KUMARA PENUPENU WITH  
FRAGRANT MUSHROOMS AND GRILED WINTER VEGETABLES**



**Ingredients (serves 4 people):**

- 4 large kumara or sweet potatoes
- 2 carrots
- 3 large potatoes
- 2 parsnips

150 ml cream

50 g butter

Salt to taste

Pepper to taste

8 flat mushrooms, stem mostly removed, wiped clean

2 tbsp red wine

Vegetables to grill, such as capsicums, pumpkin wedges, halved turnips, etc.

Olive oil to taste

4 venison Scotch fillet steaks, approximately 200 g each

### **Preparation:**

1. Peel kumara, carrots, potatoes and parsnips, cut into chunks and boil.
2. When soft, drain, dry over the element and mash, adding the butter and cream.
3. Season to taste.
4. This is the kumara penupenu.
5. Season the mushrooms and place in a pan with a cup of water.
6. Simmer until cooked through and the water is reduced, then add the wine and keep warm.
7. Parboil the winter vegetables if necessary and it depends on what you choose, brush with olive oil and grill.
8. Alternatively, they can be baked and keep warm.
9. Season the venison steaks and cook them in a little oil to the degree you prefer, they are best rare.
10. Put in a warm place to rest for a few minutes.
11. To serve divide the kumara penupenu between four heated serving plates.
12. Place a venison steak on top of each serving, arrange the mushrooms on top then pour their cooking liquid over everything.
13. Serves with the grilled winter vegetables.