

# Whole grilled venison topside, spaetzle, vinegar sauce

A complete dish for a winter's evening. Spaetzle is a great accompaniment for any game but I love it with venison. A German dumpling that's tossed in butter with silverbeet will satisfy anyone in the cold weather.

Serves 6

## Spaetzle

125g plain flour

65ml milk

2 eggs

½ teaspoon ground nutmeg

1 pinch white pepper

1 venison topside/ backstrap

1 garlic cloves, crushed

1 shallots, sliced

100g butter

40ml red wine vinegar

1 tablespoon chive, chopped

1 tablespoon parsley, chopped

preheat the oven to 170°C

To make the spaetzle, mix together flour, salt, white pepper and nutmeg in a bowl. In a separate bowl beat eggs well, add the milk. Stir in the eggs and milk mix to the flour mix until a smooth paste forms, set aside. Put 1 litre of water on to boil with a good pinch of salt. Once boiled, press the dough through a large holed sieve or potato ricer into the water. Once the dumplings float remove them and cool down in an ice bath.

I like to cook my topside fully on a charcoal bbq but it does take a long time and it's not that easy until you get to know how to do it. For this recipe, season and oil the topside on a roasting tray and place it on your hot grill. Grill each side for 5 minutes until you get good colour, remember don't be shy with the salt and pepper. Place the top side on a roasting tray and place it into the

oven. Roast the top side for 15 minutes and then remove to rest. This should cook the topside on medium rare - medium side. Remove the topside and place it on to your caving board and place the roasting tray back on to medium heat with half the butter in. Once the butter has melted add the shallots and garlic cook out for one minute, deglaze with the vinegar. Move the pan the mix the sauce.

Get a solid based fry pan on a high heat add the remaining butter, toss in the spaetzle and continue to sauté this until the spaetzle takes on a golden brown colour. Add chopped parsley, slice the topside and arrange on the serving platter and top with the vinegar sauce.

@\_rossomeara

Wild Meat - The complete guide to cooking game By: Ross O'Meara

