



Pepper Crusted Venison and Dauphinoise Potatoes with Apple & Walnut Salad

Premium 35-40 Minutes

29



Venison Leg Steaks



Potatoes



Garlic Clove



Apple



Creme Fraiche



Chicken Stock Paste



Grated Hard Italian Style Cheese



Red Wine Vinegar



Walnuts



Cracked Black Pepper



Baby Leaf Mix

Pantry Items

Oil, Salt, Pepper, Olive Oil

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Saucepan, peeler, garlic press, colander, frying pan, ovenproof dish and bowl.

Ingredients

Ingredients	2P	3P	4P
Venison Leg Steaks**	2	3	4
Potatoes	450g	700g	900g
Garlic Clove**	2	3	4
Apple**	1	1	2
Crema Fraiche** 7)	150g	225g	300g
Chicken Stock Paste	10g	15g	20g
Grated Hard Italian Style Cheese** 7) 8)	20g	40g	40g
Red Wine Vinegar 14)	12g	24g	24g
Walnuts 2)	20g	40g	40g
Cracked Black Pepper	2 sachets	3 sachets	4 sachets
Baby Leaf Mix**	50g	70g	100g
Pantry	2P	3P	4P
Reserved Potato Water*	75ml	100ml	150ml
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	569g	100g
Energy (kJ/kcal)	3336/797	586/140
Fat (g)	40.8	7.2
Sat. Fat (g)	18.0	3.2
Carbohydrate (g)	57.5	10.1
Sugars (g)	9.8	1.7
Protein (g)	55.7	9.8
Salt (g)	1.46	0.26

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

2) Nuts 7) Milk 8) Egg 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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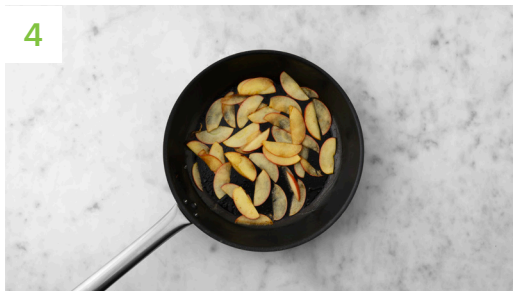
Get Prepped

Preheat your oven to 220°C/200°C fan/gas mark 7.

Remove the **steaks** from your fridge to allow them to come up to room temperature. Bring a large saucepan of **water** with ½ **tsp salt** to the boil.

Peel and slice the **potatoes** into 1cm thick rounds. Peel and grate the **garlic** (or use a garlic press).

Quarter, core and thinly slice the **apple** (no need to peel).



Stir-Fry the Apple

Clean your frying pan and return to medium-high heat with a drizzle of **oil**.

Once hot, add the **apple slices** and stir-fry until softened, 5-6 mins.

Once cooked, transfer to the bowl of **dressing**.



Cook the Potatoes

When your pan of **water** is boiling, add the **potato slices** and cook until you can easily slip a knife through, 8-12 mins.

Once cooked, **reserve some of the potato water** (see pantry for amount), then carefully drain in a colander. Meanwhile, heat a drizzle of **oil** in a large frying pan on medium heat. Once hot, add the **garlic** and cook until fragrant, 30 secs.

Add the **creme fraiche**, **chicken stock paste**, **reserved potato water** and **half the cheese**. Mix together, bring to the boil, then remove from the heat. Season to taste with **salt** and **pepper**.



Bring on the Steaks

Sprinkle the **steaks** with **salt** and the **cracked black pepper**, ensuring they're well coated.

Return the (now empty) pan to high heat with a drizzle of **oil**. **TIP:** Venison steaks naturally vary in shape, so adjust the following timings depending on how you like yours cooked.

Once hot, lay in the **steaks** and brown for 1 min on each side.

Lower the heat to medium-high and cook for another 1 min on each side. **TIP:** Venison is best served rare but cook for 1 min more on each side for medium or 2 mins for well done. **IMPORTANT:** Wash your hands and equipment after handling raw venison. It's safe to eat when browned on the outside.

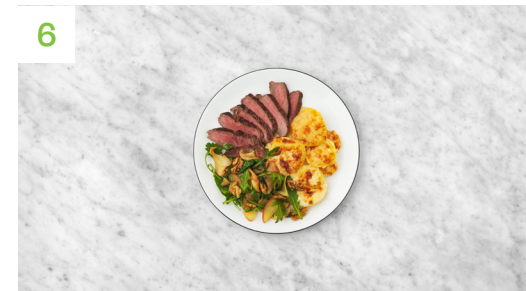


Make your Dauphinoise

Lay the **cooked potato slices** in layers in an appropriately sized ovenproof dish, then pour over the **creamy sauce**. Sprinkle the remaining **cheese** over the top.

Bake on the top shelf of your oven until golden brown and bubbly, 15-20 mins. **TIP:** Put the dish onto a baking tray to catch any drips.

Meanwhile, in a medium bowl, combine the **red wine vinegar**, **walnuts** and **olive oil for the dressing** (see pantry for amount). Season with **salt** and **pepper**, then set the **dressing** aside.



Finish and Serve

Once the **steaks** are cooked, transfer to a board, loosely cover in foil and allow to rest for a few mins before slicing widthways.

Serve the **steaks** on your plates with the **dauphinoise potatoes** alongside.

Toss the **baby leaves** with the **apple** and **walnut dressing** and serve alongside.

Enjoy!