



**The Irish Game Fair
&
Country Lifestyle Festival**

Shane's Castle | 21st & 22nd June 2008

**Game & Fishery
Cookery Demonstration Recipes**

By Emmett McCourt





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GAME RECIPES

Finnebrogue Oisin Venison Burgers

Ingredients

Venison Burgers	1
Blackberry and apple chutney	1tbls
Salad rocket	50g
Sliced red cabbage	50g
Sliced red onion	50g
Sliced cucumber or dill pickle	
Burger buns toasted	

Method

Panfry the Finnebrogue Burger to your liking. Meanwhile in a bowl mix the mayonnaise with cracked black pepper and leave to stand covered, toast the bun and place salad on inside followed by the burger. Finish with a dollop of chutney and black pepper mayonnaise.



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GAME RECIPES

Wild Boar Sausage with Red Onion & Garlic Drizzle

Ingredients

Wild Boar Sausage	2
Red Onion Diced	200G
Garlic Pureed	50g
Balsamic Vinegar	3tblsl
Beef Gravy	1/4pt

Method

Fry the sausages until sealed and browned. Add a knob of butter to the pan and diced onion. Cook without colour, add garlic and balsamic. Reduce slightly then add gravy and cook for a further minute or two until reduced by half. Serve the sausage on piping hot buttery champ and drizzle over with sauce.



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GAME RECIPES

Aromatic Duck Marinated Stirfried Veg Plum and Damson Jam

Ingredients (for the marinated veg)

Carrot (sliced fine)	200g
Red onion (sliced)	200g
Peppers (sliced)	300g
Leek (sliced)	100g
Mange Tout	200g
Orange Juice	¼ pt
Honey	2 Tbls
Garlic (chopped)	1 clove
Root Ginger (grated)	100g
Chilli Chopped	1 Tsp
Soy Sauce	4 Tbls
Oyster Sauce	3 Tbls

Method

Place all vegetables in bowl with Marinade and mix. Cover and set in fridge until ready to use. Place duck on roasting tray. Roast Silverhill Aromatic Duck for 25 to 30 mins at 180°C. Stirfry veg over high heat in a wok for 4 mins and serve alongside Duck with Jenny's Dansom and plum jam.

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GAME RECIPES

Game Terrine

Ingredients

1 Terrine mould or Loaf tin	
Pork (minced)	1lb
Streaky bacon	250g
Pork fillet (diced)	250g
Pheasant breast	4
Venison loin (diced)	200g
Port	1 glass
Garlic cloves (pureed)	2
Shallots (diced and cooked)	
Pistachios	100g
Chopped (parsley)	20g
Salt and pepper to season	

Method

Line a Terrine mould or loaf tin with cling film then the streaky bacon, set aside. In a bowl mix the pork mince with all the other ingredients. Season with salt and pepper and mix well. Fill the moulds $\frac{3}{4}$ way to the top and smooth over to for an even top cover with the streaky bacon then with the excess cling film. Cook in a bain-marie of water for 40 to 50 minutes. Allow to cool

and place with weight on top such as a tray, place over night in fridge. Turn out the terrine removing the cling film. Cut into 1cm thick slices and serve cold with freshly prepared salad, raspberry vinaigrette, sweet berry chutney or relish.

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GAME RECIPES

Emmett's Game Pie

Ingredients

Medium pie dish

1 puff pastry sheet (enough to cover base and top of pie dish)

Egg wash, 1 egg yolk, a drop of water

For the filling.

Hare loin (diced)	1lb	
Rabbit leg or saddle off the bone (diced)	200g	
Pheasant breasts (diced)		2
Wood pigeon breasts (sealed and cut in two)		4
Woodcock or Snipe breasts (sealed and cut in two)		2
Venison loin (diced)	500g	
Streaky bacon (diced)	200g	
Beef Jus or Chicken Gravy	1/2pt	
Port	3 measures	
Red wine	5 measures	
Carrot (peeled and roughly chopped)	1	
Medium onion (diced)	1	
Cloves of garlic (chopped)	2	
Juniper berries	10g	
Fresh Thyme 1 small bunch tied		

Olive oil

Salt and pepper to season

Method

Line the pie tin with puff pastry and cut to size, pin prick with fork and set in fridge to rest. In a heavy based pot add some olive oil, sweat all the vegetables without colour. Add all the game to pot excluding the pigeon and woodcock. When the game is sealed add port, red wine and gravy, add the thyme, juniper berries and bring to the boil and reduce the total volume by half, season with salt and pepper and add the sealed wood pigeon. Allow to cool before filling the pie dishes with the filling. Cut the puff pastry to fit the dish and cover the pie dish. Tie in the sides with a knife and brush the top with egg wash

Cook in a moderate oven GAS 6 .180 c for 30 to 40 min until golden brown. Serve with potatoes and vegetables in season or cold for lunch in summer with crusty bread.