

LYLE'S

Lyle's Game Box

Sourdough bread & cultured butter

Raw scallops, blood orange vinaigrette

Jerusalem artichokes, ceps & vin jaune

Venison loin, pumpkin, brussels tops & walnuts

Game liver parfait, toast, damson jelly

Game broth

Quince sponge, vanilla custard

Caramel chocolates

Brown butter cakes



Raw Scallops & Blood Orange Vinaigrette

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Raw Scallops & Blood Orange Vinaigrette

Prep time 10 mins

You'll need:

- Mixing bowl
- Cold bowls to serve in

1. Place the scallops in a mixing bowl to give a stir.
2. Transfer the scallops to your chilled bowl and make a single flat layer, don't press all the scallops together, you want there to be gaps where you can still see the plate underneath.
3. Divide the dried orange segments between each plate.
4. Divide the brined diced turnips between each plate.
5. Spoon the vinaigrette evenly across the scallops on both plates.
6. Place the dried orange crisps across both plates.
7. Dust with the dried orange powder and then add a sprinkle of Maldon salt evenly across the top.



Jerusalem Artichokes, Ceps & Vin Jaune

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Jerusalem Artichokes, Ceps & Vin Jaune

Prep time 15 mins

You'll need:

- 15cm saucepan
- Non stick baking tray
- Oven preheated to 160C
- Small mixing bowl

1. Put the croutons and Jerusalem artichokes on a non stick baking tray into the oven for 6 minutes.
2. Tip the cep sauce and barley in the saucepan, place a lid on top and place on medium heat until the whole mix simmers (*a couple of minutes*).
3. Once it's come up to the boil, set to the lowest heat to keep warm.
4. Take the slices of artichoke out of the container, pour away the water and pat dry with paper towels.
5. Place them into a mixing bowl and dress with the artichoke vinaigrette.
6. To plate, place two croutons and 3 pieces of Jerusalem artichokes on each plate.
7. Spoon the barley mushroom mix onto the plates to cover the artichokes and croutons.
8. Place the raw artichoke slices on top of the mix and and sprinkle the chives on the mushrooms.
9. Sprinkle the artichoke powder over the top of the raw artichokes as a final seasoning.



Venison & Pumpkin

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Venison & Pumpkin

Prep time 15 mins

You'll need:

- 20cm heavy based frying pan
 - 3x 15cm saucepans (*one with simmering water*)
 - Mixing bowl
1. Have your venison out of the fridge, coming up to room temperature for 2 hours before you start cooking.
 2. Place your frying pan on the stove at $\frac{3}{4}$ of full heat.
 3. Open the venison bag and pat dry with kitchen paper. Season the outside of the meat with salt (*pinch of salt on both sides*).
 4. Pour in the duck fat and a splash of vegetable oil. Carefully add in the venison, it should be hot enough to be sizzling, but if the oil is smoking then turn down the heat.
- Make sure your stove extract is on full for this one!*
5. Fry for 60 seconds on one side then flip. Fry for 60 seconds on the second side and flip again. Repeat this process once more until both sides have been on the pan twice (*4 minutes in total*).
 6. Drop in the garlic, juniper, thyme and butter and start to "baste" or spoon the butter over the top of the steak. Once you have done this for 30 seconds on one side, flip the steak and do the same again.
 7. Remove the venison from the pan and leave to sit on a plate for 4 minutes, it will then be ready to slice.
 8. While the venison is 'resting', reheat the pumpkin puree in one of your saucepans and add the venison sauce to the other to bring up to a boil.
 9. Drop the brussels tops in the boiling water and cook for 30 seconds. Take them out and leave to steam for 15 seconds in a mixing bowl. Pour away any water that has drained off and dress the leaves with the pumpkin vinaigrette.
 10. Cut the venison in half. Put a spoon of puree on each plate, add the venison and the brussels tops.
 11. Spoon the sauce over the meat and then add the slices of pickled walnut, a pinch of Maldon salt and crumble on the toasted walnuts.



Game Broth & Toast

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Game Broth & Toast

Prep time 10 mins

You'll need:

- Small saucepan
- Toaster
- Sharp scissors or knife

1. Slice a 15mm piece of the sourdough and toast it.
2. Leave the toast to cool for 30 seconds.
3. Cut the toast into 2 'fingers' or 'soldiers' - you'll know what I mean if you were a fan of a 'dippy egg and soldiers' as a child.
4. Cut the damson jelly piping bag 5mm from the tip and squeeze a line of jelly along the length of the toast.
5. Cut the parfait piping bag 10mm from the tip and squeeze the parfait out to cover the toast - get creative with your method... imagining you're covering the top of a miniature shepherd's pie may help you!
6. Sprinkle maldon salt and the blackcurrant powder over the top.
7. The toast is nice eaten alongside the venison or can also be eaten at the start of the meal.
8. Bring the broth up to the boil and serve.
9. It is best to serve the broth at the same time as the venison dish.



Quince Cake

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Quince Cake

Prep time 10 mins

You'll need:

- Small saucepan
- Non stick oven tray
- Microwave or preheated oven 180C
- Grater or microplane

1. Put the pots with the cakes inside the microwave and heat on full for 40 seconds 800w, 35 seconds 900w, 30 seconds 1000w.
2. If they're not steaming hot, put them back for a little longer.
3. When removing the lid after heating, do so with caution as hot steam may escape!
4. If you don't have a microwave preheat oven to 180C and put sponges on non stick tray and bake for 10-12 minutes.
5. Heat the custard in a small saucepan - BE CAREFUL TO HEAT VERY GENTLY, the custard has egg in it and will curdle or scramble if heated too quickly or if taken to a high temperature.
6. Place the cake in the middle of a small bowl.
7. Brush the top of the quince with the syrup and pour the custard into the bowl around it.
8. Grate the nutmeg a couple of times over the top of the quince and custard to finish.



Brown Butter Cakes

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Brown Butter Cakes

Prep time 6 mins

You'll need:

- Oven preheated to 160C
- Non-stick oven tray

1. Place the brown butter cakes into a preheated 160C oven for 6 minutes.
2. BE CAREFUL, they will be hot when you take them out.
3. Leave to stand for 1 minute before eating.