



Job No 14322

THAI VENISON LARB SALAD IN LETTUCE CUPS

INGREDIENTS

- 1 Iceberg Lettuce
- 400g Woodburn Venison Mince**
- 3 Garlic cloves
- 2-3 red Chillies
- 1 tbsp fish sauce
- 3 tbsp lime juice
- 1 medium red onion (diced)
- 1 ½ tbsp soy sauce
- ½ cup crushed roasted peanuts
- ½ cup coriander
- ½ cup vietnamese mint

METHOD

Pan fry the garlic with the venison mince, until well cooked. Allow to cool. Add all remaining ingredients. Wash the iceberg lettuce, discard outer leaves. Spoon the larb salad into the lettuce cups. Garnish with coriander and chilli

WOODBURN VENISON BURGER TACO - Serves 4

INGREDIENTS

- Chipotle Aioli**
- 1 tbsp. finely chopped chipotle peppers
- 4 tbsp. aioli
- 2 tsp lime juice
- 2 tsp finely chopped coriander

Asian Slaw

- 1 large carrot, washed & peeled
- ¼ each of red & green cabbage, washed
- 2 red radishes, washed & stemmed
- 1 red chilli, deseeded & finely chopped
- Handful coriander, finely chopped
- 1 mango or persimmon or pawpaw (depending on Season)
- 1-2 tsp fish sauce
- 1 tsp sesame oil
- Zest & juice of lime, plus a few extra limes to serve
- ½ cup peanuts roasted & roughly chopped

METHOD

- 4 medium taco wraps**
- 400g pack Venison Burgers**
- ½ tbsp. olive oil, 4 lime wedges
- Sprigs of coriander

Cook burgers over medium heat in a little oil. Julienne the carrot. Finely slice the cabbage & radish & combine with carrot, chilli & chopped coriander. Peel the mango & carefully carve fruit off then de-stone before chopping it up roughly. Combine with the rest of the salad & toss through. Combine the remaining tbsp. of soy sauce, fish sauce, sesame oil, lime juice & zest & toss this dressing through the salad.

Place each warmed taco wrap on plate. Place burger on each taco wrap & fold over. Lastly add Chipotle Aioli & Asian Slaw.