

Dish	Portions
Chargrilled Venison Taglietelle & Rhubarb Salsa	x4



Ingredients	Ingredients
4 venison steaks	10g small diced red onion
400g fresh taglietelle	10g plum tomato concasse
Milled salt & pepper	5g chopped red chilli
5ml olive oil	20g diced cooked rhubarb
5ml lemon oil	1/2 fresh lime

Method
Mix the onion, tomato, chilli, rhubarb with the lemon oil, seasoning and lime juice
Cook the taglietelle in boiling salted water and drain well, add the oil and season
Place a pan on the stove to pre heat
Season the venison with the milled salt and pepper and a little drizzle over a little oil
Pan fry the steaks for two minutes each side, remove and allow to rest for five minutes
Slice the steaks into four equal pieces
Place the taglietelle on the plate, top with the steak and spoon over the salsa