

# Lincolnshire Deer Group

Roe with Port and Cream – Serves 6 - 8



- 1 roe haunch
- Basic cooked marinade
- Salt and pepper
- 1oz (25g) butter
- 10z (25g) flour
- $\frac{1}{2}$  glass port
- Crème fraiche

Marinate the haunch for 3 days, turning it from time to time. Transfer it to a roasting pan with the vegetables from the marinade and some of the liquid. Season, and place in a pre-heated oven set at 425F/Gas Mark 7/220C for 15-20 minutes to the 1lb (500g), depending on how rare you like it. While it is roasting make a roux with the butter and flour, the rest of the marinade and the port and let it simmer for half an hour. When the meat is cooked, place it on a serving dish. Pour the sauce into the roasting pan. Stir and scrape well, add some crème fraiche and strain into a jug.

Garnish with baked apples filled with red currant jelly. Alternatively, surround with mounds of apple and chestnut puree or scatter cranberries round the joint. Serve with puree of celeriac and potato.

Source: Prue Coats

## Lincolnshire Deer Group

C/O Forestry Commission, Willingham Road, Market Rasen, Lincolnshire, LN8 3RQ  
Tel: 01673 842078 - Fax: 01673 843461 - Email: [lincs.deergroup@forestry.gsi.gov.uk](mailto:lincs.deergroup@forestry.gsi.gov.uk) - Website:  
[www.lincolnshiredeergroup.co.uk](http://www.lincolnshiredeergroup.co.uk)