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Prep Plan

Well ahead

- Sear Venison for Venison Tataki, brush with egg white, roll in pistachios, wrap in baking paper and freeze until 2 hours before serving.
- Balsamic Glaze can be made and stored in a sterilised bottle months in advance.
- Surprisingly, Duck Confit can also be made months in advance, as long as it is fully covered in fat, with no air pockets, and stored in the fridge.
- Flourless Chocolate Cake can be made up to a couple of weeks ahead.

Day before

- Make the Harvest Dressing.
- Make the Raspberry Coulis, and keep covered in the fridge.

On the day

- Cook the Crispy Parsnip Peels a few hours before serving.

Final preparations

- Two hours before serving remove Venison Tataki from freezer.
- Half an hour before serving the duck, cook the Fragrant Lentils.
- Slice venison and plate up Venison Tataki with microgreens and balsamic glaze.
- Remove duck legs from fat, and finish off in the oven for 15 minutes.
- Re-heat the Crispy Parsnip Peels.
- Toss the Harvest Dressing through the Winter Leaf Salad and serve with the Fragrant Lentils topped with Crispy Parsnip Peels, and delectable Duck Confit.
- Finish off your lovely meal with a slice of decadent Flourless Chocolate Cake drizzled in Raspberry Coulis.