



Nautilus
ESTATE of MARLBOROUGH



MARLBOROUGH SEARED WILD VENISON WITH MINTED PEA AND OLIVE OIL SALSA

200g Wild Venison Fillets or loins, silver skin removed
300g peas (frozen if not in season)
1 bunch spring onions
2 handfuls fresh mint
150 mls olive oil, extra virgin
Salt and fresh ground pepper

If using frozen peas defrost, if using fresh blanch in boiling water and then chill under running cold water: Pulse puree in a food processor until roughly chopped. DO NOT over process!! With the sharpest knife in the house slice the spring onions as fine as possible, finely chop the fresh mint and then add both to the peas. Drizzle in the olive oil and season to taste. Leave to sit at room temp for at least 2 hours. Season wild venison fillets with salt and pepper and sear in a hot pan for 4 minutes, allow to rest for 4 minutes and serve with creamed potatoes and crushed peas, crispy Kumara shavings.

