

Chef Brett Graham

@theledbury

We are excited to be involved in this wonderful project and this little canape really shows that you can make something delicious with not only a leftover ingredient but also a forgotten one. We have been using Beremeal from the Orkney Isles for over 10 years and love that it's making a resurgence. Muntjac has been classified as an invasive species which means we need to eat more of them to help control their numbers.

Beremeal & Muntjac Dumpling with Over-Ripe Mustard Fruit Batter

INGREDIENTS:

Batter

520 g whole egg
120 g caster sugar
6 g bicarbonate of soda
320 g beremeal
320 g T45 flour
20 g honey
6 g salt

Muntjac Dumplings

1700 g braised deer meat
15 leaves gelatin
1 kg onion consommé
5 g agar agar
100 g balsamic vinegar
5 g juniper powder

METHOD:

Combine all dry ingredients together. Combine all wet ingredients together before adding to dry ingredients. Blend both mixtures together well with a hand blender. Set aside in a container to store. Keep in the fridge at all times.

Pre-heat deep fat fryer to 185°C. Soak gelatine. Add agar agar to consommé, bring to the boil. Add soaked gelatine to dissolve. Strain and allow to set and cool. Blend cooled consommé until smooth. Mix through the meat, balsamic, juniper, salt and pepper. Form into balls and freeze.

Stick cocktail sticks into frozen balls. Dip balls into batter to coat and dip in fryer for 3-4 mins until golden.

