



Venison Haunch Steak & Porcini Mushroom Ramen

This delicious hearty ramen dish is super simple and combines our organic venison with fantastic chilli and ginger flavours

Serves: 2
Prepare: 10 Minutes
Cook: 25 Minutes
Difficulty: Easy

Ingredients

- [450g organic venison haunch steak](#)
- 200g ramen noodles
- 100g dried porcini mushrooms
- 1 pak choi
- 1 carrot, grated
- 1 red chilli, sliced
- 150g fresh coriander, roughly chopped
- 2tbsp fish Sauce
- 2tbsp sriracha chilli sauce
- 3 garlic cloves, grated
- 1 piece fresh ginger, grated
- 1/2tbsp white pepper
- 1tbsp shichimi togarashi
- sesame seeds to garnish

Method

1. Remove the venison from the fridge and bring to room temp then season with shichimi togarashi
2. To make the broth, bring a pan of water to the boil and add the dried mushrooms, grated ginger, garlic, white pepper, fish sauce and sriracha then reduce to a gentle simmer. Taste the broth and adjust to your liking
3. Add the noodles to the broth and cook for 10 minutes. Cut the pak choi in half and add to the pan. Remove from heat and cover with a lid to steam cook the pak choi
4. Meanwhile, bring a pan of water to the boil and cook the eggs for 6 minutes. Remove from heat then place in ice cold water before peeling
5. Place a frying pan over a medium heat with a knob of butter and cook the venison haunch steak for 5 minutes either side
6. Remove from heat and rest for 5 minutes before slicing thin. Divide the noodles and broth into two bowls and top with sliced venison, grated carrot, sliced chilli, coriander and sesame seeds. Serve immediately