



Venison Bulgogi

Serve up with a selection of small side dishes such as rice, noodles and kimchi to spice up this amazing Korean dish

Serves: 2

Prepare: 1 Hour 30 Minutes

Cook: 15 Minutes

Difficulty: Easy

Ingredients

- [450g wild venison loin steak](#)
- 200ml dark soy sauce
- 2tbsp sesame oil
- 1tbsp brown sugar
- 1tbsp gochujang paste
- 4 garlic cloves, grated
- 2tbsp fresh ginger, grated
- 1 small pear, peeled and grated
- 2 spring onions, thinly sliced
- 1 small cucumber
- sesame seeds
- 2tbsp vegetable oil

Method

1. Slice across the grain of your steak into thin strips and pop them in a bowl. Add the soy sauce, sesame oil, sugar, gochujang paste, ginger, garlic and pear and mix everything together. Place in the fridge to marinade for 1 hour minimum or overnight for best results

1. Lay the cucumber on a flat surface and peel into thin ribbons using a vegetable peeler. Slice the spring onions and place the cucumber and spring onions to one side
2. Remove the venison from the fridge and bring to room temperature. Place a frying pan over a high heat and add the vegetable oil. When the oil starts to smoke, add the venison to the pan and cook in batches for 2-3 minutes until slightly charred
3. Serve immediately and garnish with sesame seeds, sliced spring onions and cucumber ribbons