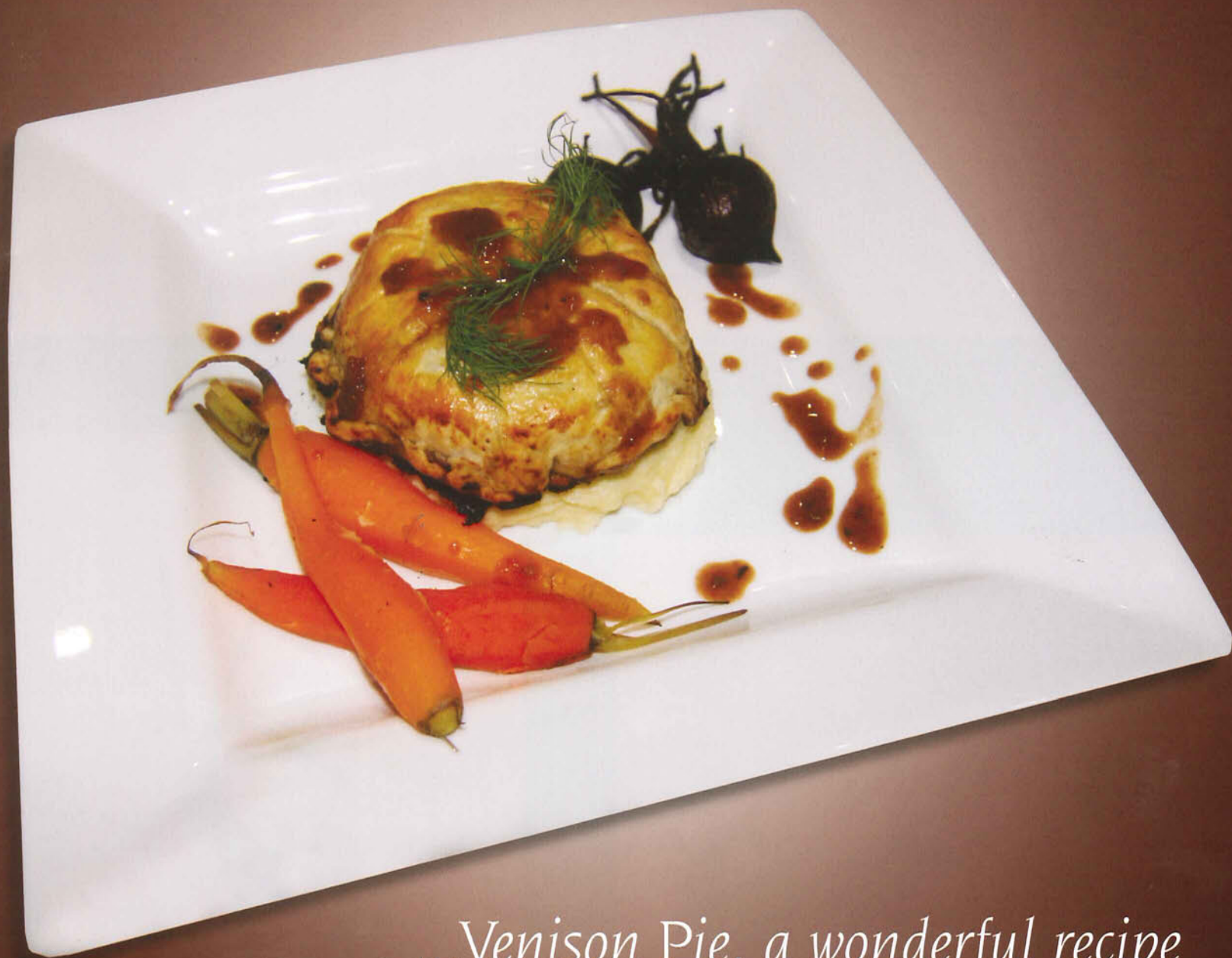


# *In the Kitchen*

with  
Kate Kerr



*...Venison Pie, a wonderful recipe  
I found and varied slightly...*





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My mum was a great cook, always having dinner parties, cooking unusual foods and loving every minute she spent in the kitchen. I remember getting really excited when I was allowed to help and I must have inherited her sense of pride in creating an exquisite meal.

Initially though, my education and career led me in other directions—I ended up becoming an accountant, eating meals prepared by others and doing very little cooking myself. Then years later, my husband John and I started a fishing lodge at Cape Don in northern Australia and I was thrown into the catering business. I had a few chefs pass through Cape Don over our nine years there, and they all left a little bit of their talent behind.

I have tried to utilise all that knowledge, along with the responses from our guests, to create a menu at Stonefly Lodge that also combines the local tastes of New Zealand. I have included lamb, seafood and venison, along with seasonal vegetables and of course

the wonderful summer berries for which Nelson is well known. The menu will soon be helped along by my permaculture garden, which after being in the design phase for years, is now becoming a reality. By October this year, Stonefly Lodge will be totally self sufficient in fruit, vegetables and herbs from the garden.

The dish I would like to share with you is a Venison Pie, a wonderful recipe I found that I have varied slightly.

## Venison Pie

### INGREDIENTS

- 2 litres of stock (venison stock is great but ½ beef and ½ chicken works too.)
- 1 stick of celery, 1 carrot & 1 onion chopped.
  - 2 tablespoons oil.
  - 1 kg venison chopped.
- 6 cloves of garlic, 1 long red chilli.
  - 6 large mushrooms.
- 1 can of tomatoes, diced.
  - 1 kg puff pastry.
  - Splash of red wine.
- 1 egg yolk mixed with a little water for brushing.

### METHOD

- Place the stock in a heavy-based saucepan and add the celery, carrot and onion. Simmer gently.
- Preheat the oven to 160 C.
- Heat the oil in a heavy-based ovenproof dish and brown the venison all over.
- Strain the stock and pour into the ovenproof dish with the venison and cook for 3 hours at 160 C.
- Halfway through the cooking time, add the garlic, mushrooms and chilli.
- Once this has cooled separate the meat from the stock, add the tomatoes and a splash of red wine to the stock and reduce until nice and thick. Put the meat back into the stock and let cool.
- Preheat the oven to 220 C.
- Roll out the pastry and cut 2 circles, one about 14 cm in diameter and the other about 10 centimetres. Repeat for another 5 pies.
- Place the smaller circle on a greased oven tray and then spoon on mixture, leaving an edge to brush with egg wash. Then place the larger circle on top and pinch the edges together. Brush all over with egg wash.
- Make a hole in the centre to allow the steam to escape. Bake for 20 minutes until golden brown.

I serve on a bed of fluffy mash potato, with baby carrots and baby roasted beets. Enjoy!

*Kate Kerr and her husband John run Stonefly Lodge on the Motueka River near Nelson, New Zealand.*