

### Ingredients

One loin of venison  
5-6 thin slices prosciutto  
250g mushrooms, chopped  
1 clove garlic, crushed  
1 shallot finely chopped  
4 tbsp olive oil  
2 tbsp white wine  
2 tbsp cream  
1 egg yolk  
1 tbsp chopped herbs  
Salt & pepper

### Preparation

Heat 1 Tbsp olive oil in a pan and sauté garlic and onion or shallot until softened. Do not allow to brown. Add 2 Tbsp more of olive oil, sauté the mushrooms over high heat, stirring frequently until soft and mixture is cooked. Add the white wine and cook until the wine has evaporated and the mixture is quite dry. Season and add chopped herbs. Cool. Add egg yolk and cream, mix well. Refrigerate until ready to complete the preparation.

Lay out the prosciutto slices on a large piece of cling wrap to form a sheet without any gaps. Cut a pocket along the length of the loin taking care not to cut all the way through. Open out and place on the prosciutto. Spread with the duxelles. Fold over the loin to enclose the duxelles. Using the cling wrap to assist roll the venison in the prosciutto. Wrap the parcel in the cling wrap and twist the ends to form a sausage. Chill until ready to cook. Unwrap the cling wrap. Place the venison parcel on a lightly greased shallow oven tray. Bake in a pre-heated 230°C oven for 10 minutes. Turn and bake for a further 10 minutes. Feel the parcel. It should be beginning to become slightly firm. Rest covered with foil in a warm place for 15-20 minutes before slicing with a sharp knife.

# *Loin of Venison*

## *Wrapped in Prosciutto*

### *Recipe Compliments of:*

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