

Ingredients

800 grams venison schnitzels
1/2 cup plain flour
1 teaspoon seasoning of choice
2 tablespoons oil
1 tablespoon butter
8 button mushrooms - sliced
1/2 cup thickened cream
1/4 cup white wine
1 teaspoon lemon juice

Venison Scaloppini



Method

On a flat plate or surface combine the seasoning with flour, and use mixture to coat each side of the schnitzel. Place oil and butter in fry pan and allow pan to heat up. When oil is bubbling, place the venison in and cook for 1 minute, turn and brown second side for 1 minute. Remove venison from pan and set aside. Whilst pan is still hot, add sliced mushrooms, cream, wine and lemon juice. Stir juices continuously over high heat; boiling and reducing sauce until it reaches your desired consistency. Serve venison with salad or vegetables and finish off dish with a generous serving of the sauce.

Serves 4