

# FEI Stalker's Pie

With winter fast approaching there's nothing better than a Stalker's Pie...

## Ingredients

Serves 2-3

2 garlic cloves, chopped  
1 large onion, finely chopped  
500g venison mince  
2 Fresh Carrots  
300g garden peas  
1 tsp chilli flakes (optional for a bit of a kick!)  
2 tbsp tomato puree  
500ml beef stock  
1 tbsp bovril (optional for a deep, rich taste)  
4 baking potatoes  
a good knob of Butter  
Creamed Horse Radish  
Mature Cheddar Cheese  
Salt & Black Pepper

## Method

Finely chop the onion and gently fry off in a large pan with a dash of olive oil until soft, then add the chopped garlic, chopped carrots, chilli flakes and tomato puree and continue to fry for a couple more minutes ensuring the tomato puree is well distributed.

Add the venison mince to the pan, and continue to fry until all of the mince is browned.

Add 500ml of beef stock, bring to the boil and then reduce the heat to a low simmer.

Peel and chop the potatoes and boil in a saucepan with a good dash of salt until cooked.

Preheat your oven to 220 degrees

While the potatoes are cooking, continue to simmer the meat until the liquid has reduced to a gravy consistency. For extra depth, stir in a tbsp of bovril!

Once the potatoes are cooked, drain well and mash adding 200gms of grated mature cheddar, 2 tbsp of creamed horseradish cream and the butter and mash to a creamy consistency. Season with salt and pepper to taste.

Mix the garden peas into the venison mix and pour the mix into an oven proof dish. Carefully spoon piles of the mash on top - and then spread out using a fork. Create peaks to get a lovely crispy top when in the oven.

Sprinkle more cheddar cheese over the mash and then place the dish in the middle of the oven for 20-30 minutes until the potato peaks are brown and crispy.



**FEARANN EILEAN IARMAIN**  
THE ISLE OF SKYE

