



UCOOK

Venison & Loaded Baby Potato Wedges

with mozzarella cheese & fresh chives

If it's been one of those days, you'll be happy to know that things are about to turn around for the better. As in much better, Chef! Feel the stress melt away as you savour a plate of cheesy baby potato wedges, with a sriracha-mayo sauce for dunking. This accompanies juicy slices of venison and a zesty salad for freshness.

Hands-on Time: 20 minutes

Overall Time: 35 minutes

Serves: 1 Person

Chef: Thea Richter

 Fan Faves

 Muratie Wine Estate | Muratie Melck's Blended Red 2020

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Ingredients & Prep

200g	Baby Potato <i>rinse & cut into wedges</i>
35ml	Spicy Mayo <i>(30ml Kewpie Mayo & 5ml Sriracha Sauce)</i>
5ml	Black Sesame Seeds
160g	Free-range Venison Steak
40g	Mozzarella Cheese <i>grate</i>
10ml	Lemon Juice
20g	Salad Leaves <i>rinse & roughly shred</i>
100g	Cucumber <i>rinse & peel into ribbons</i>
3g	Fresh Chives <i>rinse & finely slice</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel
Butter

1. FRIES, WEDGES, CHIPS. Preheat the oven to 200°C. Spread the baby potato wedges on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 25-30 minutes (shifting halfway).

2. SPICY MAYO & SEEDS In a small bowl, loosen the spicy mayo with a splash of water and set aside. Place the sesame seeds in a pan over a medium heat. Toast until they pop, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

3. BUTTER-BASTED VENISON Return the pan to medium-high heat with a drizzle of oil. Pat the venison dry with paper towel. When hot, sear the venison until browned, 2-3 minutes per side (for medium-rare). In the final 1-2 minutes, baste the venison with a knob of butter. Remove from the pan and set aside to rest for 3-5 minutes before slicing and seasoning.

4. MMMELTED CHEESE When the baby potato wedges are cooked, sprinkle over the grated cheese and return to the oven until melted and golden, 3-4 minutes.

5. SIMPLE SALAD In a salad bowl, combine the lemon juice, a drizzle of olive oil, and seasoning. Toss through the shredded salad leaves, the cucumber ribbons, and the toasted sesame seeds.

6. SET THE TABLE Pile up the cheesy wedges and drizzle over the spicy mayo. Serve the remaining mayo on the side for dunking. Sprinkle the sliced chives over the cheesy wedges. Side with the fresh salad and the venison slices. Enjoy, Chef!



Chef's Tip

Air fryer method: Coat the baby potato wedges in oil and season. Air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	568kJ
Energy	136kcal
Protein	10.8g
Carbs	7g
of which sugars	1.4g
Fibre	0.8g
Fat	3.2g
of which saturated	1.5g
Sodium	198mg

Allergens

Egg, Allium, Sesame, Sulphites, Soy, Cow's Milk

Eat
within 3
Days