

# UCOOK

## Parmalat's Sage Butter & Venison

**with roasted beetroot, broccoli & Parmalat's Lemon & Black Pepper Butter**

Tender venison is perfectly cooked and adorned with a sage-infused burnt butter sauce. Accompanying this delectable protein is roasted beetroot and broccoli florets. Each bite is a symphony of rich flavours and textures that will leave you longing for more.

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**Hands-on Time:** 35 minutes

**Overall Time:** 55 minutes

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**Serves:** 3 People


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**Chef:** Parmalat

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 Carb Conscious

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 Harry Hartman | Somesay Shiraz

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## Ingredients & Prep

450g	Beetroot <i>rinsed, trimmed, peeled (optional) &amp; cut into bite-sized pieces</i>
300g	Broccoli Florets <i>cut into bite-sized pieces</i>
2	Red Onions <i>peeled &amp; cut into wedges</i>
30g	Sunflower Seeds
2	Lemons <i>1½ zested &amp; cut into wedges</i>
480g	Free-range Venison Steak
12g	Fresh Sage <i>rinsed, picked &amp; dried</i>
90g	Parmalat's Lemon & Black Pepper Butter
60g	Green Leaves <i>rinsed</i>

## From Your Kitchen

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

**1. ROASTED BEETS** Preheat the oven to 200°C. Spread out the beetroot pieces on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 35-40 minutes (shifting halfway). Place the broccoli pieces and onion wedges in a bowl. Coat in oil and seasoning. Set aside.

**2. TOASTED SEEDS** Place the sunflower seeds in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

**3. BROCC & ONION** Once the beetroot has been roasting for 10 minutes, scatter over the dressed broccoli & onions and drizzle with the lemon juice. Return to the oven for the remaining roasting time.

**4. BUTTERY 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 minute, add the dried sage leaves. Remove from the heat, add Parmalat's Lemon & Black Pepper Butter. Remove the venison from the pan, reserving the pan juices. Rest for 2-3 minutes, slice, and season.

**5. PLATE UP!** Toss the rinsed green leaves through the roasted veg. Plate up the roast veg salad and side with the sage basted venison doused in the reserved butter pan juices. Scatter over the toasted seeds. There you have it, Chef!



## Chef's Tip

Air fryer method: Coat the beetroot pieces in oil and season. Air fry at 200°C until cooked through, 25-30 minutes (shifting halfway).

## Nutritional Information

Per 100g

Energy	571kJ
Energy	137kcal
Protein	9.5g
Carbs	5g
of which sugars	1.7g
Fibre	1.9g
Fat	8.6g
of which saturated	4.4g
Sodium	205mg

## Allergens

Dairy, Allium

Cook  
within  
4 Days