



UCOOK

Venison Rotis

with a tomato-radish salsa & sour cream

It's mexcelent meal time! Our take on the well-known taco features toasted rotis with a mouthwatering tower made from shredded salad leaves, succulent venison slices, and a tangy tomato & radish salsa. Crowned with sour cream and a sprinkling of fresh coriander. It's spec-taco-lar!


Hands-on Time: 20 minutes

Overall Time: 30 minutes

Serves: 3 People

Chef: Rhea Hsu

 Fan Faves

 Waterford Estate | Waterford The Library
Collection Cabernet Franc 2017

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Ingredients & Prep

60g	Radish <i>thinly sliced</i>
60g	Sliced Pickled Jalapeños <i>drained & roughly chopped</i>
2	Tomatoes <i>roughly diced</i>
12g	Fresh Coriander <i>rinsed & picked</i>
30ml	Lime Juice
125ml	Sour Cream
480g	Free-range Venison Rump
30ml	NOMU Mexican Spice Blend
9	Cocktail Rotis
60g	Salad Leaves <i>rinsed & roughly shredded</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey
Paper Towel
Butter

1. LET'S DO THE SALSA In a bowl, combine the sliced radish, the chopped jalapeños (to taste), the diced tomato, ½ the picked coriander, the lime juice, a drizzle of oil, a sweetener of choice (to taste), and seasoning. Set aside. Loosen the sour cream with a splash of water.

2. BROWNED & BUTTERED VENISON Place a pan over high heat with a drizzle of oil. Pat the steaks dry with paper towel and season. When the pan is hot, cook the steaks for 6-8 minutes until browned all over and cooked to your preference, shifting as it colours. In the final 1-2 minutes, baste with a knob of butter and the spice blend. Remove from the pan and set aside to rest for 3-5 minutes before thinly slicing. Lightly season the slices.

3. HUNGRY YET? Return the pan, wiped down, to a medium heat. When hot, dry toast the rotis for 30-60 seconds per side until heated and lightly crisped.

4. BUEN PROVECHO! Smear ½ the loosened sour cream on the toasted rotis. Top with the shredded leaves, the venison slices, and the tomato & radish salsa. Drizzle over the remaining loosened sour cream and garnish with the remaining picked coriander. Enjoy, Chef!

Nutritional Information

Per 100g

Energy	499kJ
Energy	119kcal
Protein	11.3g
Carbs	10g
of which sugars	3.2g
Fibre	1.2g
Fat	3.6g
of which saturated	1.5g
Sodium	372mg

Allergens

Gluten, Dairy, Allium, Wheat, Sulphites, Soy

Cook
within
4 Days