

VENISON MANGSHO JHOL "HOTPOT"

Mangsho Jhol is a classic meat curry from Bengal. Here the curry (recipe by Madhur Jaffrey) plays its part in an Anglo-Indian 'fusion' creation taking a form reminiscent of the equally classic English Lancashire Hotpot but adopting its game-character through the use of venison neck meat and venison kidney. As an accompaniment, the classic pairing to a hotpot of pickled red cabbage (as advocated by Rick Stein) is scented with the ubiquitous Bengali 5-spice blend of "panch phoran". Fresh, home-made chapatis complete the spread.

INGREDIENTS (SERVES 4)

- ❖ 550g boned neck and/or shoulder of venison, cut into 1½" dice
- ❖ 2 venison kidneys (175g), trimmed, cored and cut into 1½" dice
- ❖ 4 tbsp mustard (or vegetable) oil
- ❖ 1 tsp sugar
- ❖ 400g onions, cut into half-rings
- ❖ ½ tsp salt
- ❖ ½-1 tsp ground black pepper, to taste
- ❖ ¾ tsp Bengali (or other) garam masala, plus a little extra to finish
- ❖ 250ml game or chicken stock
- ❖ 500g potatoes, sliced ¼" thick
- ❖ 25g (approx.) butter, melted
- ❖ *Masala:*
1 tsp each of ground cumin, coriander, turmeric, Kashmiri chilli powder (or to taste), crushed garlic, grated ginger

DIRECTIONS

1. Coat the meats in the masala and leave to marinate for 2-3 hours.
2. Heat the oil in a wide sauté pan or casserole until smoking (if using mustard oil let it reach smoking point), sprinkle in the sugar then add the onions and cook over a medium heat until browned (up to 20 mins).
3. Stir in the meats along with the marinade and brown over a medium- high heat for about 10 mins. Transfer to a bowl and stir



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4. Pour 100ml of the stock into the pan to deglaze and reduce by about half. Pour this back into the remaining stock.
5. Preheat the oven to 220°C. Put a layer of potatoes in the base of a casserole. Cover with the meat and onions then arrange the remaining potato slices decoratively on top. Pour in the stock (it should reach the base of

the top layer of potatoes, add water if necessary), cover tightly and place in the oven for half an hour. Reduce the heat to 150°C and cook for a further hour.

6. Remove the cover, brush with melted butter and return to the oven back at 220°C for another half hour. For extra-crispy potatoes place under a hot grill for a few mins. Sprinkle a little garam masala over before serving.

SEASONAL SIDE

PANCH PHORAN SPICED PICKLED RED CABBAGE (MAKE 3-4 DAYS AHEAD)

Put 225g finely sliced red cabbage in a bowl and sprinkle with 15g coarse sea salt. Put a plate on top and weight it down. Leave for 24 hours, turning occasionally. After this time rinse the cabbage, drain well and pat dry. In a saucepan combine 150ml balsamic vinegar, 150ml red wine vinegar, 2 tsp coriander seeds, 2 dried red chillies, 2 cloves, 1 tsp black peppercorns, 1" peeled and bruised root ginger, 2 blades of mace, 2 tsp caster sugar and 1 tsp panch phoran. Bring to the boil then simmer gently for 5 mins and leave to cool. Pack the cabbage into a sterilised (0.5 litre) jar along with another 1 tsp of panch phoran and strain over the spiced vinegar. Seal the jar and leave for at least 2 days before using.