

# VENISON MARZWANGAN KORMA

BUTE STREET  
SEAFOODIE

Hailing from Kashmir, Marzwangan Korma (literally “chilli” Korma) relies upon the use of mild Kashmiri chillies to create a nonetheless spicy and red-coloured curry. Adapted to use venison shoulder this very simple recipe cooks the meat in the oven rather than on the stove. For special occasions it is typically served with a mild and creamy Dhaniwal Korma but, even on its own, can be enjoyed with steamed Basmati rice and a couple of Kashmiri sides of mushrooms with fennel and ginger and braised greens with garlic.

## INGREDIENTS (SERVES 3-4)

- ❖ 750g venison shoulder, cut into 1½" dice
- ❖ 12-15 whole dried Kashmiri chillies
- ❖ 2 tbsp sunflower or vegetable oil
- ❖ 3 cardamoms
- ❖ 1½" stick of cinnamon
- ❖ ¼ tsp ground turmeric
- ❖ ¼ tsp ground ginger
- ❖ ¼ tsp ground fennel seeds
- ❖ 1½ tbsp tamarind paste
- ❖ ½ tsp salt
- ❖ 250ml game, chicken or meat stock

## DIRECTIONS

1. Deseed the dried chillies and soak in just sufficient hot water to cover for an hour. Spoon the chillies into a blender and purée using only enough of the soaking liquid as necessary to create a smooth result.
2. Heat the oil in a flame-proof casserole and, when hot, add the cardamom and cinnamon. When they start to sizzle add the chilli paste, ground spices, tamarind paste and salt. Cook over a medium heat, stirring regularly until the paste has reduced to the point that the oil is visible at the edges.
3. Add the meat, turn up the heat a little and stir fry until the meat has sealed and has been coated with the spice paste. Now pour in the stock, bring to the boil then cover and place in an oven preheated to 160°C (or 140°C fan). Cook for about 2-3



Venison Marzwangan Korma, Mushrooms with Fennel and Ginger, Braised Greens with Garlic

hours, giving a stir every half an hour or so, or until the meat just cuts with a spoon. Remove from the oven and allow to rest, then serve (if there is an excessive amount of liquid, remove the meat with a slotted spoon and place the casserole over a medium-high heat on the stove and reduce to the desired consistency then combine with the meat).

tomato passata and a splash of water. Simmer over a medium heat, adding water as necessary, until the mushrooms are cooked.

## BRAISED GREENS WITH GARLIC

Strip the leaves from 200g Cavolo Nero, discard the stalks (other seasonal leafy greens may be used but weights should be adjusted accordingly), wash well, drain and shred.

Heat 2 tbsp mustard or vegetable oil (if using mustard oil let it reach smoking point then cool it a little. Add the shredded greens and a little water. Allow to wilt a bit then add 1 dried red chilli (deseeded if preferred), 2-3 peeled and very roughly chopped garlic cloves, ¼ tsp salt and enough water to come about half way up the greens. Bring to the boil then simmer for 20 mins or so (adding a little water occasionally as necessary) until the greens are very tender and the liquid has almost evaporated.

## SEASONAL SIDES

### MUSHROOMS WITH FENNEL AND GINGER

Heat 2 tbsp sunflower or vegetable oil in a sauté pan and fry 250g sliced mushrooms until lightly brown. Add ¼ tsp each of ground ginger, ground fennel, turmeric and chilli powder plus ½ tsp salt and 3-4 tbsp

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