Christmas entertaining made easy

simple starter

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A decadent dessert

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From drinks to dessert, we got you covered for the most stylish Christmas dinner party you can throw at home



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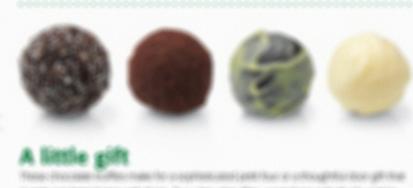
A homecooked meal
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Christmas special

A prep-ahead main

Prep ahead and cook this up in a large batch—the stew keeps well and tastes even better reheated three to four days later!

Venison & bacon stew

Serves 4-6

1kg venison shoulder, cut in 2-3cm cubes 250g streaky bacon slab, cut in 2-3cm cubes 2 medium-sized carrots, chopped

2 long celery sticks, chopped

2 medium brown onions, peeled and chopped

10 garlic cloves, peeled

500ml veal stock

30ml Sherry vinegar

750ml red wine

1 bouquet garni (thyme, rosemary, bay leaf and parsley)

10 Juniper berries

2 cloves

50ml cooking oil

1 tbsp crushed black peppercorns

Some plain flour

Salt and pepper

1 Heat some cooking oil in a cocotte or frying pan.

2 Season the venison cubes well with salt and pepper and coat with a thin layer of flour.

3 Then fry the venison all around for 4-5 mins.

4 Keep on medium/high heat. Make sure it is frying and starting to boil.

5 Add bacon cubes and the chopped celery, carrots and onions, and then stir.

6 Add the garlic, Juniper berries, cloves, black peppercorn and stir well then add the bouquet garni. Deglaze with vinegar and reduce till it is almost dry.

7 Add the red wine, bring to boil, cover with a chimney and simmer for 30 mins.

8 Add the defrosted veal stock and bring to boil again. Place the chimney back and make sure all the meats are covered by the gravy. If not, add a bit of water or veal stock.

9 Place in a pre-heated oven at 150-160C and let it braise for about 1-1½ hours until the meat is tender.

10 Remove the bouquet garni and leave the stew to cool. Cover, chill it and reheat on low fire the next day. It will keep and taste even better 3-4 days later.



Venison Shoulder (\$35/kg), available at Huber's Butchery. Recipe adapted with permission. More recipes available in the Christmas catalogue at www.hubers.com.sg.

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