



# Venison Pie



## Pie ingredients

- 2 tbsp oil
- 1 medium onion, finely chopped
- 1 carrot, finely chopped
- 2 garlic cloves, finely chopped or 1 tsp garlic granules
- 500g minced venison
- Ready to roll puff pastry
- 1 tsp dried oregano
- 2 tbsp tomato purée or ketchup
- 2 x 400g cans chopped tomatoes or passata
- salt and freshly ground black pepper
- 1 tsp sugar to taste

PREP TIME: 15 MINS

COOKING TIME: 60 MINUTES

SERVES: 4-6 PEOPLE

SUITABLE FOR HOME FREEZING

## How to make it

Heat the oil in a saucepan, add the onions, carrot and garlic and cook for 10 minutes until soft, adding a little water if it starts to stick.

Add the mince and break up with a wooden spoon. Cook over a high heat for a few minutes, stirring well, until all the moisture has evaporated and the meat is browned.

Add the oregano, tomato purée or ketchup, and tinned tomatoes. Simmer gently for 35-40 minutes, stirring occasionally. Season to taste and add sugar if needed.

Pre-heat your oven to 200 degrees.

Place the venison sauce in an ovenproof dish and top with the ready rolled puff pastry cut to size, adding a couple slits in the pastry to let the steam out.

You can brush the top with egg if you like (it will make it golden and shiny).

Place in the oven for 20 mins until brown and bubbly.