

Venison Kebabs with Chili-Cheese Recipe

Ingredients: Makes 20-24

50g natural cashew pieces
1 large egg
2 tablespoons single cream
1 slice white bread, crusts removed and cut into small pieces
1 small red onion, roughly chopped
2 large garlic cloves, roughly chopped
2.5cm piece root ginger, roughly chopped
1-3 green chilies, roughly chopped (seeded, if wished)
2-3 tablespoons roughly chopped fresh coriander leaves
1 tablespoon finely chopped fresh mint leaves
1 teaspoon garam masala
½ teaspoon salt or to taste
450g lean minced venison
olive oil, for brushing

For the topping:

50g Cheddar cheese, grated
1-2 Thai red chilies, finely chopped
1 tablespoon snipped fresh chives

Method:

Process the cashews, egg, cream and bread until smooth. Add the remaining ingredients, except the oil and process until fine. Chill the mixture for 30-40 minutes or leave overnight. Preheat the grill to high. Line a grill pan with foil and brush with a little oil. Next, divide the mixture into 20-24 equal-sized portions and flatten into mini cakes. Place them on the prepared grill pan and brush them over with oil. Grill approximately 7.5cm below the heat source for 2-3 minutes. Turn them over and brush the uncooked side with oil. Grill for a further 2-3 minutes. Mix together the ingredients for the topping. Move the cooked kebabs close together without leaving any gaps. Sprinkle the cheese mixture evenly on top and place under the grill until the cheese has melted. Carefully separate the kebabs with a knife or a fish slice and transfer them to a serving plate.