

## **Roast leg of Venison (whole and deboned):**

### Ingredients

- 1 Springbok leg
- 250 gr of bacon strips
- 250 gr of cake flour
- 10 ml Paprika
- Salt and pepper
- Dry coriander and cloves
- 3 Onions roughly chopped
- 250 ml of olive oil
- 3 x 250 ml of water
- 100 ml of quince jelly

### Method

- Lard the venison leg with bacon (pierce several holes in meat and firmly press the bacon into the leg).
- Mix paprika, cake flour and seasoning in a bowl and cover the meat on all surfaces.
- Try and give the venison leg a thick layer of the above seasoning mixture on the top.
- Place the chopped onions around the meat in an oven dish.
- Add the water and oil on the onion mix, not onto the venison leg.
- Roast with lid on in oven for +- 2 ½ hours at 160 C.
- Add quince jelly at the end on top of the leg.