



Recipe by Justin North, Bécasse

## VENISON CURED IN SPICED HERB SALT

*4 entrée portions*

### INGREDIENTS

4 sprigs of thyme  
1 bay leaf  
3 sprigs rosemary  
4 sprigs parsley  
100g SAXA cooking salt  
50g sugar  
4 juniper berries  
1 clove garlic  
400g venison loin, trimmed of any sinew or fat  
(kangaroo meat can be used)

### DIRECTIONS

Roughly chop the herbs, place in a mortar and pestle with all the remaining ingredients except the venison, and pound together well until crushed and aromatic.

Rub the salt mix all over the venison and leave covered in the fridge for 2 days to marinate.

Rinse off marinade and pat dry. Finely slice and serve with grissini sticks, gremolata salsa and aioli.



*Justin North*  
SAXA AMBASSADOR