



VENISON FILO PASTRY TWIRLS

Ingredients

- Minced venison
- 1 Onion
- Fresh filo pastry
- Crumbled feta cheese
- Chopped spinach
- 1 egg
- Salt & black pepper
- Rosemary sprigs
- Olive oil

Brush the filo pastry with:

- Melted butter

 40 min.

Method

For the filling, halve, peel and chop the onion into small pieces. Gently fry the onion in a pan with olive oil, salt and pepper for 6-8 minutes until starting to soften. Add the minced venison to the pan and fry until browned, 5-6 minutes. Set aside in a large mixing bowl while you prepare the spinach.

If using fresh spinach wilt the spinach in batches in your largest pan with a tiny splash of water. Drain, cool, then squeeze out any excess water in a colander using a wooden spoon. Roughly chop and put in the bowl with the onions and venison mince.

Next, add the feta cheese, egg, a little salt and black pepper, then mix thoroughly.

Now, distribute the stuffing across the filo pastry and roll them up into a sausage which is then folded into snails and placed in a dish and brushed with melted butter and topped with rosemary sprigs.

Bake them in the oven for about 30 minutes until they are golden and crispy. Served with homemade chimichurri on top.

Bon Appetite.