

Roast French Rack of Venison with Garlic, Rosemary and Mustard Crust

One 9-bone French trimmed rack of venison	8 tbsp. fresh white bread crumbs
Salt and freshly ground black pepper to taste	6 tbsp. finely chopped parsley
2 tbsp. Dijon mustard	3 tbsp. finely chopped rosemary
3 tbsp. butter, softened	2 tbsp. melted butter
3 cloves garlic, finely chopped	

Preheat the oven to 400 degrees.

With a very sharp knife, score the outer surface of the venison meat very lightly to hold the herb crust.

Season the rack of venison generously with salt and freshly ground pepper.

Lay the rack on a baking tray and roast in the oven for 15 minutes.

Remove from the oven and leave at room temperature to cool.

Mix the mustard, softened butter and garlic to form a paste.

Spread this over the meaty side of the venison.

Mix the bread crumbs with the finely chopped parsley and rosemary and melted butter, and pat this mixture over the mustard-coated side of the venison and replace on the baking tray. Roast the venison for another 15-20 minutes in the hot oven.

Serve carved into cutlets with new potatoes and baby potatoes roasted in olive oil, and some buttered leeks.