COWAL DEER VENISON

Butternut Squash & Sage Lasagne



A comforting family lasagne layered with rich Cowal Deer venison mince, sweet roasted butternut squash, fragrant sage and a golden, creamy cheese sauce. Ideal for sharing on a chilly evening.

SERVES	PREP	COOK	DIFFICULTY
6	25 min	1 hr 10 min	3 / 5

CATEGORY Family Favourites

VENISON CUT Minced Venison

Ingredients

- 500g Cowal Deer minced venison
- 500g butternut squash, peeled and diced (1.5cm)
- 1 large onion, finely chopped
- 1 carrot, finely diced
- 2 garlic cloves, crushed
- 2 tbsp olive oil, divided
- 2 tbsp tomato purée
- 400g tin chopped tomatoes
- 150ml beef stock
- 1 tsp dried oregano
- 6 fresh sage leaves, finely chopped
- 9 dried lasagne sheets (no pre-cooking needed)
- Salt and freshly ground black pepper

FOR THE CHEESE SAUCE

- 40g butter
- 40g plain flour
- 500ml semi-skimmed milk
- 1 tsp Dijon mustard
- 100g mature Cheddar, grated

Method

1. Heat oven to 200°C conventional / 180°C fan. Toss the squash in 1 tbsp oil, season and roast on a tray for 20–25 minutes, until just tender.

2. Meanwhile heat the remaining oil in a deep pan. Soften onion and carrot for 5 minutes, then add garlic for 1 minute.

3. Add venison mince and cook for 6–8 minutes, breaking it up until evenly browned. Stir in tomato purée, oregano and half the sage.

4. Add chopped tomatoes and stock. Simmer uncovered for 15 minutes until thickened. Stir in roasted squash and season well.

5. For the cheese sauce, melt butter in a saucepan. Stir in flour and cook for 1 minute, then gradually whisk in milk. Simmer, stirring, for 3–5 minutes until thick. Add mustard and half the Cheddar.

6. Spoon one-third of the venison filling into an approximately 20 x 25cm baking dish. Cover with 3 lasagne sheets and one-third of the sauce. Repeat twice, ending with sauce.

7. Scatter over the remaining Cheddar and sage. Bake at 180°C fan for 30–35 minutes until bubbling and golden, with pasta tender and filling thoroughly hot (75°C in the centre).

8. Rest for 10 minutes before cutting into portions. Serve with green salad or steamed seasonal vegetables.

Susie's Kitchen Tips

Proposed — subject to Susie's approval. Let the lasagne stand for 10 minutes after baking so the layers hold together when served. Roast the squash until just tender rather than soft, as it cooks again in the oven.