



# COTSWOLD GOLD

EXTRA VIRGIN COLD  
PRESSED RAPESEED OIL

## *Venison marinade...*



### *Ingredients...*

4/5 juniper berries  
4/5 black peppercorns  
2 bay leaves  
rosemary (handful)  
2/3 gloves garlic (crushed)  
150ml red wine  
150ml port  
5/6 tbsp Cotswold Gold

- Put all ingredients into a bowl and mix, add the venison and turn until fully coated. Leave for 2-3 hours (preferably overnight) before cooking.

