

# ***Northwood Wild Boar with Stichill Herb Salad & Bouvrage Vinaigrette***

**Serves 2**

**Ingredients:**

- 30 ml (2 tbsp) Black & Gold rapeseed oil
- 1 heaped tsp wholegrain mustard
- 2 x 150g Northwood Wild Boar steaks
- Freshly milled salt and pepper
- 1 onion, peeled and sliced
- 100g Stichill cheese, cubed
- Seasonal leaves and herbs for salad

**For dressing**

- 1 dessert spoon rapeseed oil
- 2 dessert spoons Bouvrage
- A dash of white wine vinegar
- A generous twist of black pepper

**Method:**

1. Place the oil and mustard in a bowl and add steaks and onions. Mix together.
2. Pre heat dry frying pan then add oiled meat to seal.
3. Sear steaks for 4minutes on one side then turn over. Add onions to pan and cook for another 4minutes to sear undersides and sauté onion. Season and rest in a warm place for at least 5 minutes before serving.
4. To prepare salad, rinse and dry leaves and herbs. Cube the cheese and mix lightly together. Blend dressing ingredients together.

Serve steak with onion on 2 heated plates topped with salad and drizzle with dressing.

Serving suggestion – sauté potatoes and seasonal vegetables.