

## Venison with apricots

1 kg diced venison

50g butter

Flour seasoned with salt, ground pepper and crushed juniper berries

1 medium onion, chopped

1 tbsp cornflour

450ml apricot juice or white wine

125g dried apricots

1.2dl oz plain yoghurt

*Serves 6*

Cut and trim venison into cubes. Coat in seasoned flour. Melt butter in deep frying pan and brown on all sides. Remove from pan.

Fry onion until soft. Blend cornflour with juice or wine until smooth, add to pan and stir until thickened. Add venison and apricots. Cover and simmer until meat is tender stirring occasionally, or casserole in the oven. Stir in yoghurt just before serving without boiling.