

Mark Hix

Fillet of Venison with Bitter Chocolate Sauce

Serves 4



Using chocolate with game isn't a new thing; it's centuries old and a nugget or two of very bitter chocolate really does give a game sauce a piquant edge.

For the sauce

2 shallots, peeled, halved and finely chopped

1 tsp flour

1/2tsp tomato purée

150ml red wine

350ml beef stock

60g good dark chocolate, broken into pieces

vegetable oil for frying

4 cleaned red or roe deer loin fillets or under-fillets weighing 120-150g each

Tracklements Fruity Cumberland Sauce

To make the sauce: gently cook the shallots in the butter for 2–3 minutes until soft. Add the flour and tomato purée and stir well. Gradually add the red wine, stirring well. Bring to the boil and reduce by two-thirds. Add the beef stock and simmer until the sauce has reduced by half and thickened, then strain through a fine-meshed sieve into a clean pan.

Heat about a tablespoon of vegetable oil in a heavy frying pan. Season the fillets and sauté them for 2–3 minutes on each side, depending on the thickness. They are best eaten medium rare as the meat is very delicate and tender.

Reheat the sauce and whisk in the chocolate bits until dissolved. Spoon the [Tracklements Fruity Cumberland Sauce](#) onto the centre of warmed plates, slice the deer into four or five pieces and arrange on the [Fruity Cumberland Sauce](#).

Mark Hix MBE

Chef, food writer and advisor

Mark Hix is a celebrated chef and award-winning food writer. Our Captain, Darren, met Mark when they were at catering college together in Dorset, and have been friends ever since.

Follow him online and social media for more recipes and event updates.

Website markhix.co.uk

Instagram [@markhix](#) Substack

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Mark is frequently lauded as one of Britain's most eminent restaurateurs with an unrivalled knowledge of ingredients with provenance. He is an award-winning author and food writer with 12 cookbooks to his name, the latest of which, *Hooked*, regales stories of fishing from his childhood through to the present day. He has an award-winning weekly recipe column in *The Telegraph Magazine*, with previous contributions to print including *City AM*, *GQ*, and *The Independent on Saturday*, for which he was the food writer for 14 years. You'll also find his monthly columns in *Marshwood Vale* and *Dorset Magazine*.

After overseeing top London restaurants *The Ivy*, *Scotts*, *Le Caprice* and *J Sheekey* for 17 years, Mark opened his iconic HIX restaurants which included the likes of *Tramshed*, *Hixter*, *Mark's Bar* and *HIX Oyster & Chop House*, which sadly closed in the pandemic. After closing his last site, *The Oyster & Fish House*, in December of 2024, he is now focussed on his events, writing and advisory roles. He also hosts an array of culinary events including the unique *Mark's Kitchen Table* which takes place at his Charmouth home, as well as taking guests foraging for wild food and fishing off the Dorset coast.