



SCOTTISH
VENISON



Spanish-Style Venison Chorizo Burgers

*Smoky, flavour-packed venison
burgers with a Spanish twist - great in
buns, flatbreads, or even as meatballs!*

Serves:4

Ingredients:

- 500g venison mince
- 40g smoked paprika
- 15g salt
- 1 tsp fennel seeds
(toasted and lightly bashed)
- 50ml olive oil
- 2 garlic cloves, finely grated
- 1 pinch chilli flakes (optional)

Method:**1. Mix the burger blend**

Put the venison mince into a large bowl. Add the remaining ingredients and mix everything together really well until combined.

2. Shape and chill

Divide the mixture into 4, lightly oil your hands, then press each portion into a firm burger shape. Place them on a plate and pop in the fridge for at least 30 minutes - this helps them hold together when cooking.

3. Cook the burgers

Pre-heat a BBQ or a griddle pan. Cook for 4–8 minutes on each side until cooked through. Let them rest for a couple of minutes before serving.



Recipe Notes:

Serving ideas: Serve in a flatbread with rocket and herby yoghurt, or in a classic bun with your favourite toppings. You can also shape them into meatballs and serve with couscous and fresh tomatoes - delicious!

Why venison?

Venison is a super, healthy, lean meat. It's highly nutritious, and one of the best meats you can eat.

Recipe from Tim Maddams
scotlandprivatechef.co.uk

More of Tim's venison recipes are available at **scottish-venison.com**

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