



VENISON RAGOUT



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Product will not continue to thicken and solidify when taken from heat
- Problem-free reheating possible
- Smooth and creamy consistency in seconds



15



easy

INGREDIENTS FOR 4 PORTIONS

25 ml	Vegetable oil
600 g	Venison, coarse
100 g	Onion(s), finely diced
5 g	Garlic, chopped
35 g	Tomato paste
100 ml	Red wine
600 ml	Game stock
50 g	Cranberry jam
	Juniper berries
	Bay leaf
	Caraway seed powder
	Thyme
	Pimento spice
150 g	Root vegetables, diced
125 g	QimiQ Cream Base

METHOD

1. Fry the meat in hot oil and remove from the pan.
2. Fry the onion and garlic in the meat juice, add the tomato puree and fry for a few minutes.
3. Douse with the red wine. Add the stock, meat, jam and seasoning and continue to cook until tender.
4. Add the vegetables and cook for a further few minutes.
5. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Adjust the seasoning if necessary.