



# 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 10 PORTIONS

<b>50 ml</b>	Vegetable oil
<b>1200 g</b>	Venison, coarse
<b>200 g</b>	Onion(s), brunoise
<b>10 g</b>	Garlic, finely chopped
<b>70 g</b>	Tomato paste
<b>200 ml</b>	Red wine
<b>1200 ml</b>	Game stock
<b>100 g</b>	Cranberry jam
	Juniper berries
	Bay leaf
	Caraway seed powder
	Thyme
	Pimento spice
<b>300 g</b>	Root vegetables, diced
<b>250 g</b>	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.