



VENISON VOL-AU-VENTS



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Product will not continue to thicken and solidify when removed from heat
- Quick and easy preparation
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 4 PORTIONS

| | |
|---------------|------------------------------|
| 250 g | Venison fillet, finely diced |
| 30 ml | Olive oil |
| 80 g | Onion(s), finely chopped |
| 40 g | Carrots, finely diced |
| 40 g | Yellow carrot, finely diced |
| 30 g | Celeriac, finely diced |
| 30 g | Tomato paste |
| 65 ml | Red wine |
| 125 ml | Game stock |
| 125 g | QimiQ Cream Base |
| 20 g | Cranberry jam |
| | Salt and pepper |
| | Juniper berries, crushed |
| 12 ea | Vol-au-vent cases |

METHOD

1. Fry the meat in olive oil. Add the onion and vegetables and continue to fry for a few minutes. Add the tomato puree.
2. Douse with the red wine, add the stock and continue to cook until soft. Add more water or stock if necessary.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Add the cranberry jam and bring back to the boil.
5. Season to taste with salt, pepper and juniper berries.
6. Fill the vol-au-vent cases with the ragout and garnish.