



VENISON VOL-AU-VENTS



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Creamy indulgent taste with less fat
- 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 Classic

1 tsp Tapioca starch

20 g Cranberry jam

Salt and pepper

Juniper berries, crushed

12 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. Add the QimiQ Classic and bring to the boil. Add some water to the starch, mix to a smooth paste and use to bind the ragout.
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.