



# VENISON STEW IN RED WINE AND CHOCOLATE SAUCE



## QimiQ BENEFITS

- Acid, heat and alcohol stable
- Creamy consistency
- Problem-free reheating possible



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easy

## INGREDIENTS FOR 4 PORTIONS

<b>75 g</b>	QimiQ Cream Base
<b>25 ml</b>	Vegetable oil
<b>600 g</b>	Venison, coarse
	Salt
	Black pepper
<b>100 g</b>	Onion(s), finely diced
<b>5 g</b>	Garlic, chopped
<b>80 g</b>	Celeriac, diced
<b>80 g</b>	Apple(s), diced
<b>20 g</b>	Tomato paste
<b>100 ml</b>	Red wine
<b>600 ml</b>	Game stock
<b>50 g</b>	Cranberry jam
	Juniper berries
	Bay leaf
	Pimento spice
<b>1 tsp</b>	Orange zest
<b>1 pinch(es)</b>	Cinnamon
<b>70 g</b>	Dark chocolate (40-60 % cocoa), chopped

## METHOD

1. Season the meat with salt and pepper, fry in hot oil and remove from the pan.
2. Fry the onion, garlic, celeriac and apples 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. Remove the meat. Strain the sauce and bring to the boil briefly. Add the meat.
5. Refine with the QimiQ Sauce Base. Add the chocolate and stir until melted. Season to taste and serve.