



VENISON STEW IN RED WINE AND CHOCOLATE SAUCE



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 PORTIONS

300 g	QimiQ Cream Base
80 ml	Vegetable oil
1.8 kg	Venison, coarse
	Salt
	Black pepper
250 g	Onion(s), finely diced
15 g	Garlic, chopped
200 g	Celeriac, diced
160 g	Apple(s), diced
90 g	Tomato paste
400 ml	Red wine
2.5 ml	Game stock
140 g	Cranberry jam
	Juniper berries
	Bay leaf
	Pimento spice
4 g	Orange zest
2	Stick of cinnamon
140 g	Dark chocolate (40-60 % cocoa), chopped

METHOD

1. Season the meat with salt and pepper, fry the 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. Add the meat.
5. Refine with the QimiQ Cream Base (previously QimiQ Sauce Base). Stir in the chocolate and stir until melted. Season to taste.