



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

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