



VENISON VOL-AU-VENTS



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Product will not continue to thicken and solidify when taken from heat
- Quick and simple 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 Sauce Base
20 g	Cranberry jam
	Salt and pepper
	Juniper berries, crushed
12 pcs	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.