



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 4 PORTIONS

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

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.