



Cellier des Dauphins®

VENISON RAGU

LES DAUPHINS CÔTES DU RHÔNE RED



Ingredients:

- A healthy glug of olive oil
- 600 g venison
- 1 white onion, diced
- 100 g girolles
- 6 shallots
- 1 sprig of fresh rosemary
- 3 tbsp tomato purée
- 500 ml chicken stock
- 500 ml red wine
- 700 g fresh pappardelle
- Parmesan and fresh parsley to garnish

Recipe:

- 1) Heat a pan and add in the venison in batches and keep turning until browned on both sides, remove and set aside.
- 2) Add onions and mushrooms to the pan, and then add the shallots and rosemary and fry some more.
- 3) Then add the tomato puree and mix together
- 4) Then add the browned venison back into the pan with the chicken stock and bring to the boil
- 5) Turn down and cover with a lid and simmer for 1.5hrs
- 6) Use the back of a spoon to break up the cooked tender venison into smaller pieces and stir well
- 7) Continue to simmer and then serve with the fresh pappardelle.

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