

Pappardelle with Game Bolognese

60–70 Min

Ingredients 2 Portions

= Kotányi Produkte

250 g	Venison, ground
200 g	Pappardelle
1 tbsp.	Tomato puree
1 tbsp.	Butter, clarified
1 piece	Tomatoes, canned (400 g)
1 piece	Onion
50 g	Parmesan, fresh
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole
1 pinch	Garlic, Piquant
1 tbsp.	Game Seasoning, Ground

Preparation

1. Finely dice the onion.
2. Add 1 tbsp. of clarified butter, sear the meat and season with of Kotányi Game Seasoning. Turn the meat regularly.
3. Reduce the heat, add the onion after a couple of minutes and sweat. As soon as the meat is cooked, add the tomato puree and fry for another three minutes.
4. Then add the canned tomatoes and season with salt, pepper and garlic powder to taste. Now cover and cook the sauce for around 60 minutes over a low heat. Don't forget to stir regularly!
5. Cook the pappardelle in boiling salted water according to the instructions on the packaging. Grate the Parmesan.
6. Serve the pappardelle with the Bolognese and Parmesan and enjoy.