



Pappardelle with Game Bolognese

⌚ 60—70 Min ♡ ♡ ♡

Preparation

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 |

- 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.

