



Pappardelle with Game Bolognese

🕒 60–70 Min   

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.

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

