

Venison Ragout with Apple and Chestnut Red Cabbage and Currant Bread Dumplings

140–150 Min

Ingredients 4 Portions

= Kotányi Produkte

1 kg	Game meat
1 Stk.	Onion
2 Stk.	Carrots
0.25 Stk.	Celeriac
1 tsp.	Tomato puree
250 ml	Red wine
250 ml	Game stock, for pouring
1 Stk.	Cinnamon, Whole
3 Stk.	Bay Leaves, Whole
1 tsp.	Juniper Berries, Whole
4 Stk.	Cloves, Whole
0.5 pkg.	Game Seasoning, Ground
0.5 tsp.	Orange peel

For the red cabbage

500 g	Red cabbage
2 Stk.	Apples
200 g	Chestnuts, precooked
1 Stk.	Onion
1 tbsp.	Butter, clarified
250 ml	Red wine
1 tbsp.	Sugar
1 Splash	Vinegar
1 tbsp.	Risotto rice
1 Stk.	Cinnamon, Whole
1 pinch	Sea Salt, Coarse

For the bread dumplings

1 Stk.	Baguette or 4 rolls (diced)
150 ml	Milk

Preparation

1. Slice the meat, rub with the game seasoning and allow to infuse. Slice the onion and root vegetables and sweat in oil. Add the tomato puree and briefly fry. Pour in the red wine and game stock.
2. Add the cinnamon stick, cloves, juniper berries, bay leaves and orange peel to a spice bag, add to the venison and leave everything to simmer for around two hours.
3. Remove the spice bag and season and season the ragu to taste with the lingonberry jelly, salt and pepper.
4. Remove the stalk from the red cabbage and slice finely. Dice the onion. Heat the lard in a large pan and sweat the onion. Add the cabbage to the pan and sweat.
5. Use the red wine to deglaze the pan and season with sugar along with the vinegar and a cinnamon stick. Add the risotto rice.
6. Now cover and allow the cabbage to sweat, stirring often. When you can no longer see the risotto rice, the cabbage is cooked.
7. Stir in the chestnuts and diced apple and season with salt to taste before serving.
8. Dice the baguette or rolls into pieces of around 1x1 cm. Melt the butter in a small pan, add the milk and warm gently. Mix the diced baguette/rolls with the milk and eggs.
9. Mix in the salt, parsley and redcurrants. Allow the mixture to infuse for around 30 minutes.
10. Then use wet hands to shape the mixture into an elongated roll. Moisten a cloth serviette or heat-resistant plastic wrap and wrap the dumpling roll in it.
11. Bring a large pan of water to the boil and place the bread dumplings in gently boiling water. Leave to simmer gently for around 45 minutes. The roll can obviously also be steamed in a steamer.
12. Then carefully unwrap and slice into slices 2-cm thick, dish up with the venison ragu and red cabbage and enjoy.

3	Eggs
50 g	Butter, melted
1 pinch	Nutmeg, Whole
1	Handful of fresh parsley
1	Handful of fresh redcurrants