

Venison Ragout with Mushrooms

500 g (1 lb) haunch of venison
Salt and freshly ground black pepper
2-3 tbsp oil
3 large onions
225 g (8 oz) mushrooms
100 ml (4 fl oz) white wine
350 g (12 oz) tomatoes
200 ml (7 fl oz) beef stock
250 ml (8 fl oz) sour cream
1 tsp plain flour
4 tbsp chopped parsley

Cut the venison meat into cubes, season and in a frying pan brown on all sides in hot oil. Transfer to the Remoska. Fry finely chopped onion in the same oil until translucent, add cleaned, sliced mushrooms, and fry until they start releasing juices. Add to the meat in the Remoska, add wine, cover and cook until the wine has reduced. Add scalded, peeled, chopped tomatoes, the stock and cook until tender, approx 40 minutes.

Mix the sour cream with flour, add to the pan, stir in parsley and cook briefly until sauce thickens.

Serve with dumplings, rice or pasta.