

Boar roast with rosehip sauce

Cuisine: Czech
Food category: Game



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Company: Retigo



Program steps

1	Combination	80 %	Termination by time	00:15 hh:mm	120 °C	100 %	
2	Combination	100 %	Termination by time	10:00 hh:mm	82 °C	70 %	
3	Cook & Hold				75 °C	40 %	

Ingredients - number of portions - 8

Name	Value	Unit
Boar meat	2	kg
Butter	400	g
pork lard	200	g
carrot	5	pcs
parsley	2	pcs
celery	1	pcs
rose hip jam	300	g
onion	4	pcs
vinegar	0.5	ml
sugar	100	g
red wine	1	l
cayenne pepper	10	pcs
bay leaf	5	pcs
juniper	10	pcs
rosemary	3	pcs
salt	15	g
freshly ground black pepper, ground	5	g

Nutrition and allergens

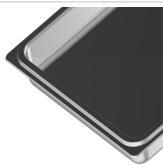
Allergens:
Minerals: Ca, CA, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, B12, B6, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	3280.9 kJ
Carbohydrate	25.8 g
Fat	72.5 g
Protein	56.1 g
Water	0 g

Directions

Heat about 3 tablespoons of butter and a tablespoon of lard in a large saucepan or skillet. Put in the root vegetables and onions and fry for a while until the vegetables turn golden. Sprinkle it with sugar and mix for 2 minutes until caramel is formed.
Pour in the vinegar, let it evaporate, stir in the rosehip jam and sauté for about a minute.
Pour in about 2 liters of water and bring to a boil. Move the caramelized vegetable base, meat and liquid to the GN, place in the combi oven on the Low temperature roasting program, beef. After cooking, remove the meat and let it cool.
Reduce the base by half, prepare a light roux, mix the roux into the sauce, or salt and acidify with a little vinegar, the sauce should have a sweet and sour taste.
Finally, mix another spoonful of butter into the sauce, mix it and strain it through a fine sieve

Recommended accessories



GN container Stainless
steel full