



## BOAR STEW HUNTER-STYLE


THIS DISH TAKES YOU RIGHT TO THE MOUNTAINS OF ANDALUCIA.

Taberna La Viuda is a typical Cordovan Tavern that aims to preserve the flavor of local and traditional andalusian cuisine. There, we meet our friend, the great chef Paco Rosales. Together we prepared one of the signature dishes called Boar Stew Hunter-style.

## BOAR STEW HUNTER-STYLE

### Ingredients

- 600 gr wild boar meat, trimmed
- 1 Onion, chopped
- 1 Red Pepper, **chopped**
- 1 Green Pepper, **chopped**
- 2 Garlic Cloves, Peeled & Minced
- 1 Tomato, **chopped**
- 1 Sprig of Thyme
- 1 **Sprig of** Rosemary
- 2 Tbsp of Olive oil
- Cognac
- 300ml White Wine
- 200ml Water
- Salt and Pepper

 20 min preparation and 2-4h cooking time

### Method

To make the sauce, finely chop garlic, onion, green pepper, red pepper, and tomato. In a medium-sized pot heat up some olive oil and fry the vegetables for a few minutes until they are soft.

While the vegetables are cooking, chop the meat in bite-size chunks. Add the meat to the vegetables and season with salt and pepper. Next, carefully pour in a splash of Cognac. Due to the high temperature it will flame up so be very careful. Now, deglaze the meat-vegetable mix with white wine and cook for about 2 min.

Lastly, add the water, thyme and rosemary to the mix. Bring to a boil and let the stew simmer for about 2 hours in a pressure cooker or for 4 hour on low heat in a regular pot with the lid on.

Once the meat is nice and tender serve the stew with thick-cut fries. The flavors of this dish take you right to the mountains of Andalucia.

**Enjoy!**