



————— SERVE WITH A FRESH TOMATO, MOZZARELLA AND BASIL SALAD —————

Take your Italian cooking up to the next level with this Wild Cannelloni recipe. Cannelloni are the perfect dish to cook with a left-over roast dinner. Simply cut up the meat and work it into your sauce. For this recipe we are using venison ragú covered with a creamy béchamel sauce.

WILD CANNELLONI

Ingredients

For the Venison Ragú:

- 300 g fallow deer (or wild boar, roe- or red deer)
- 500 g cannelloni
- 1 onion, finely chopped
- 1 garlic, finely chopped
- 1 handful fresh basil
- 1 can chopped tomatoes
- Salt, pepper
- Parmesan, finely grated for topping

For the béchamel sauce:

- 2 tbsp butter
- 2 tbsp flour
- 400 ml milk
- 50 g cheese
- Salt, pepper and nutmeg

Preheat your oven to 200 degrees (or 390°F)

Method

Preheat your oven to 200°C (390 °F).

To make the venison ragú as your Cannelloni filling, add oil to a frying pan and place over a medium-high heat. Cook the venison until evenly colored. In a large saucepan, add garlic and fry for 4–5 minutes. Next, add the chopped tomatoes, fresh basil, salt and pepper and cook out for 2 minutes. Place the meat in the saucepan with the tomato sauce and cover with lid. Reduce the heat and simmer for 30–40 minutes, or until the venison is very tender and soft. Remove the lid and reduce on a high heat until you are left with a rich ragout. Season with salt and pepper to taste and reserve until required.

While the ragú is cooking, let's prepare the béchamel sauce. Melt butter on low heat, add flour in small amounts while whisking. Slowly add milk and continue to whisk so no lumps can create in your sauce. Season with salt, pepper, nutmeg, and stir in the grated Parmesan cheese. Melt the cheese over a low heat until it is fully incorporated.

Now we can fill our Cannelloni. Spoon the braised venison filling in your dry Cannelloni pasta and place in a baking tray. Pour béchamel sauce over the filled Cannelloni rolls and sprinkle parmesan and olive oil on top. Season with salt and pepper and bake in oven for about 40 min.

Happy cooking & Bon appétit.

🕒 50-60 min.