



GRATINATED WILD BOLOGNESE RISOTTO

Ingredients

- 1 onion
- 1 clove of garlic
- 200 g carrots
- 1 red pepper
- 2 tbsp olive oil for frying
- 450 g minced venison
- 1 tbsp Herbs de Provence
- 1 tsp paprika
- 2 tbsp balsamic vinegar
- 2 tbsp tomato puree
- 300 g risotto rice
- 2 cans of chopped tomatoes
- 500 ml vegetable broth
- 1 tsp salt
- Pepper
- 100 g grated mozzarella

Preheat oven to 220°C

 60 min.

Method

Firstly, peel and chop onion and garlic. Next, peel the carrots and cut them into small cubes. Wash the pepper and cut it into small cubes.

Fry onions, garlic, carrots and peppers with some oil in a pan for about 5 minutes, until the vegetables are slightly soft.

Add the minced venison and brown it well, season with Herbs de Provence and paprika. Add vinegar, tomato puree and risotto rice, stir well and let it cook for a few minutes.

Add the chopped tomatoes and broth. Bring to a boil. Reduce heat to medium and stirring gently. Continue to cook, until broth is absorbed, and the rice is al dente, about 20-25 minutes. Season with salt and pepper.

Pour the Bolognese risotto into an oven-proof dish, sprinkle with grated mozzarella, and bake the dish in the oven for 10-15 mins until the cheese is melted and golden brown in color.

Bon Appetite.