

Wild boar ragout & pumpkin gnocchi

4 people

3-4h

Wild boar ragout

1.5 kg wild boar goulash (from the leg or foreleg)

1 leek

200 g potatoes

3 medium onions

1-2 cloves of garlic

2 glasses of venison broth

pumpkin gnocchi

600 g pumpkin (Hokkaido)

300 g potatoes (floury cooking)

250g wheat flour

1 egg

Salt, pepper

nutmeg

butter

chili

Preparation: wild boar ragout

First of all, you open the bottle and allow yourself a drink. Cooking is much easier this way ;-). Then the chopping begins: Cut the carrots, leek, onions and garlic into fine cubes or rings (for leeks). Briefly sear the wild boar meat in a casserole. Not all at once! Little by little - so the meat doesn't lose any water. Take the meat out of the pot and sauté the finely chopped vegetables. Deglaze with the cuvée and let the soil dissolve. This way you get an extra load of taste and aroma. Again and again a shot of red wine and let it boil further. Put the seared meat back in the pot and simmer covered with the broth. The whole thing must simmer for at least 2 hours. If you still have time, put the pot in the preheated oven and let it simmer overnight or for a few more hours. This makes the meat softer.

If you like the sauce a little wider: After the ragout is done, pass the sauce through a sieve into a saucepan. Make a mixture of flour and butter by kneading flour into a piece of butter and stir it into the sauce over a low heat. The simplest roux ;-)

Put the sauce back in the pot after you let it simmer a little (so that the flour taste disappears) and the ragout is ready.

Tip: preheat the oven for the gnocchis (160 ° C convection) or 180 ° C top / bottom heat.

Preparation: pumpkin gnocchi

First wash the pumpkin (you can leave the peel on). Halve the pumpkin, remove the core and cut it into narrow strips. Bake the strips for about 30 minutes in the oven while washing the potatoes and cooking them with the skin on. Peel the hot potatoes and press them through a potato press. Press the pumpkin in the same way and let the mixture cool down. Now add the flour, egg, salt & pepper and nutmeg to the mixture. Now it's time to knead! Either with dough picks, a food processor or your hands. Caution: The dough must not stick too much. If in doubt, add a little more flour. Allow yourself another sip of wine and half an hour's rest (covered) for the dough.

Now roll out the dough on a floured work surface. Cut into individual pieces and shape into your favorite gnocchi shape. We opted for oval gnocchis. Help yourselves!

At the same time, bring a large pot of salted water to the boil and cook the gnocchis in it. When the gnocchis appear at the surface, they're done. Take out them of the water with a slotted spoon and rinse in cold water. So they don't stick together afterwards. Also, in this state, they can be frozen.

If you want to serve the gnocchis straight away, fry them in salted butter and a little chili, giving the whole the right kick. When they are golden brown on all sides, they have developed a flawless roasted aroma and are perfectly in line with the ragout.