

Aimpoint

Wild Game Recipe
by Swedish Chef Peter Skogström

WILD BOAR STEW WITH APRICOTS, ALMONDS AND JUNIPER BERRIES

INGREDIENTS:

2 lb/900 g	Wild boar (shoulder or collar)	2	Shallots,shredded
3 tbsp	Tomato puree	0,5 cup/1dl	Raisins
2 cups/5dl	Red wine	15	Apricots,dried
4 cups/1 L	Stock	0,5 cup/1dl	Almonds,roasted
8	Bay leaves	0,5 cup/1dl	Herbs,mixed
4	Thyme twigs	10	Juniper berries
1	Garlic clove,whole		

PREPARATIONS:

1. Cut the meat in cubes, 2-3 cm, and brown in butter, pepper and salt. Add the tomato puree, wine and stock, bring to the boil and skim. Add the spices.
2. Fry the shredded onions together with almonds, apricots and raisins, add to the stew after 20 minutes.
3. Let it cook for 10-15 minutes, add the herbs and potatoes, if needed thicken with Maizena (corn flour) and season with salt and pepper.

In a pot on the stove: Let it simmer for 2 hours

Pressure cooker: With a pressure cooker you will save time and get a wonderful stew.

SERVE WITH:

Boiled potatoes,chopped and unpeeled.