

# Boar roast with rosehip sauce

Cuisine: **Czech**

Food category: **Game**



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## Program steps

|   |             |       |                     |             |        |       |  |
|---|-------------|-------|---------------------|-------------|--------|-------|--|
| 1 | Combination | 80 %  | Termination by time | 00:15 hh:mm | 120 °C | 100 % |  |
| 2 | Combination | 100 % | Termination by time | 10:00 hh:mm | 82 °C  | 70 %  |  |
| 3 | Cook & Hold |       |                     |             | 75 °C  | 40 %  |  |

## Ingredients - number of portions - 8

| Name                                | Value | Unit |
|-------------------------------------|-------|------|
| Boar meat                           | 2     | kg   |
| Butter                              | 400   | g    |
| pork lard                           | 200   | g    |
| carrot                              | 5     | pcs  |
| parsley                             | 2     | pcs  |
| celery                              | 1     | pcs  |
| rose hip jam                        | 300   | g    |
| onion                               | 4     | pcs  |
| vinegar                             | 0.5   | ml   |
| sugar                               | 100   | g    |
| red wine                            | 1     | l    |
| cayenne pepper                      | 10    | pcs  |
| bay leaf                            | 5     | pcs  |
| juniper                             | 10    | pcs  |
| rosemary                            | 3     | pcs  |
| salt                                | 15    | g    |
| freshly ground black pepper, ground | 5     | g    |

## Nutrition and allergens

Allergens:

Minerals: Ca, CA, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, B12, B6, C, D, E, K, Kyselina listová

## Directions

Heat about 3 tablespoons of butter and a tablespoon of lard in a large saucepan or skillet. Put in the root vegetables and onions and fry for a while until the vegetables turn golden. Sprinkle it with sugar and mix for 2 minutes until caramel is formed.

Pour in the vinegar, let it evaporate, stir in the rosehip jam and sauté for about a minute.

Pour in about 2 liters of water and bring to a boil. Move the caramelized vegetable base, meat and liquid to the GN, place in the combi oven on the Low temperature roasting program, beef. After cooking, remove the meat and let it cool.

Reduce the base by half, prepare a light roux, mix the roux into the sauce, or salt and acidify with a little vinegar, the sauce should have a sweet and sour taste.

Finally, mix another spoonful of butter into the sauce, mix it and strain it through a fine sieve

| Nutritional value of one portion | Value     |
|----------------------------------|-----------|
| Energy                           | 3280.9 kJ |
| Carbohydrate                     | 25.8 g    |
| Fat                              | 72.5 g    |
| Protein                          | 56.1 g    |
| Water                            | 0 g       |

## Recommended accessories

