

ROAST WILD BOAR

in cranberry sauce with green beans and mashed potatoes

Preparation for 10 portions

Roast wild boar:

Fry the wild boar meat, oil and meat fond to a very fine puree. Stir in the GELEAhot for approx. 20 seconds then bring the mass to the boil for one minute. For a more attractive appearance, sprinkle the mould with a little ground paprika before filling. Spoon the hot mass into a suitable silicone mould, use the lid to spread it evenly in the mould then refrigerate for approx. 30 minutes at +6°C.

Green beans:

Blend the green beans and vegetable stock to a very fine puree, stir in the GELEAhot for approx. 20 seconds then bring the mass to the boil for one minute. Spoon the hot mass into a "Green Beans" silicone mould, use the lid to spread it evenly in the mould then refrigerate for approx. 30 minutes at +6°C.

Mashed potatoes:

Blend the potatoes, milk, butter and seasonings to a very fine puree for 5 minutes. Alternatively, you can use your own homemade mashed potatoes. Serve the mashed potatoes immediately after heating.

Cranberry sauce:

Make the cranberry sauce according to your own recipe.

Heating/serving:

Once the food has cooled down, place it on a plate, cover and heat at 80°C in a steam oven for approx. 12-15 minutes. To serve, pour the cranberry sauce over the roast wild boar.

Kitchen tips:

The finer the puree, the better the result! We recommend Robot-Coupe's Robot Cook and a pureeing time of 5 minutes.

Ingredients

Ingredients	Roast wild boar
700 g	Roast wild boar
5 tsp.	Oil
500 ml	Meat fond
50 g	GELEAhot

Ingredients

Ingredients	Green beans
500 g	Green beans (frozen)
500 ml	Vegetable stock
40 g	GELEAhot

Ingredients

Ingredients	Mashed potatoes
600 g	Boiled potatoes
250 ml	Milk (cold)
150 ml	Melted butter
	Salt, nutmeg

Nutrition facts per 100 g*

Energy/ Calories	402 kJ/ 96 kcal
Fat of which saturates	7.3 g 3.1 g
Carbohydrates of which sugars	5.5 g 1.7 g
Fibre	3.0 g
Protein	2.2 g
Salt	0.3 g

*Calculated without the sauce

