

ROAST WILD BOAR

in cranberry sauce with green beans and mashed potatoes

Preparation for 10 portions

Roast wild boar:

Fry the wild boar meat together with the oil and meat fond then blend to a very fine puree with the stock, 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. Add the GELEAhot and bring to the boil once while stirring continuously. Use 2 spoons to form the mass into dumplings, place on a baking tray then refrigerate for approx. 30 minutes at +6°C.

Cranberry sauce:

Make the cranberry sauce according to the instructions.

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 ml	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
40 g	GELEAhot
	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

