

Ingredients:

Serves 5-6 people

- 1kg diced Wild Boar
- 5 stalks celery, chopped
- 2 tblsp sage
- 2 tblsp rosemary
- 6 cloves garlic, minced
- 3 medium red or white onions, chopped
- 6 tblsp parsley
- 4 bay leaves
- 3 cups green olives, pitted
- 1 bottle of Red wine
- 1 cup tomato paste
- salt and pepper to taste

Total Preparation & Cooking Time:
2 hours



Classic Tuscan Wild Boar Stew

Start this recipe by making the broth in which the meat will then be cooked.

To make the broth:
Use appropriate amounts of these ingredients to make as much as you like:



Chop and fry-off some of the carrots, onions, celery, bay leaves and sage in olive oil. Add a large glass of red wine, cook and reduce. Add some fresh stock such as chicken, beef or ham. Reduce by a third and strain through a sieve. Keep this broth to one side ready for the next stage of the recipe.

Finely chop the rest of the celery, sage, rosemary, garlic, onions, and parsley. Add chopped ingredients to a large, deep, hot pan and sauté **without** oil for 5 minutes. Add the diced Wild Boar meat to the pan and fry for a further minute or two.

Add enough broth to cover the meat, season to taste with salt and pepper, then braise for 30 minutes. Add bay leaves and olives and stir. Add the remainder of the bottle of red wine along with 1 cup tomato paste.

Cover pan and simmer for 1½ hours.

Serve in deep plates over some parpadelle pasta.

Bon appetit!

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