

GUSTO
Northern Italian



SPEZZATINO DI CERVO

Paired with Alessandro Reserve Shiraz

Slow cooked venison stew with creamy
stone ground white polenta

DIRECTIONS

- Marinate the venison with half of the wine, star anises, juniper, cloves and garlic for at least 12 hours in the fridge.
- Strain the meat and dry it with a cloth. In the meantime, thinly slice onions, carrots, celery, leek and sear on low heat with olive oil in a large pot for 10 minutes. Add the meat and sear for 5 minutes medium heat, season with salt and pepper, add remaining wine and finely chopped herbs .
- Let the alcohol part evaporate, top up with beef stock and let it cook, covered, for at least 3 hours on low heat.
- For the polenta, fill a pot with the water, salt, black pepper and olive oil, bring to boil.
- Add polenta and whisk to avoid clots, cover with a lid and cook on low heat for 35/40 minutes.
- When the polenta is cooked, remove from the stove, add the butter, let it set for 3 minutes and stir until creamy.
- Plate up polenta then add the stew on top. Serves 4

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RECIPE BY GUSTO ITALIAN BISTRO

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INGREDIENTS

For the venison stew:

- 2kg venison shoulder diced
 - 3 White onions
 - 4 Carrots
 - 2 Celery cos
 - 1 Leek
 - 1lt Red wine
 - 5 Rosemary stalks
 - 3 Sage leaves
 - 3 Thyme stalks
 - 3 Garlic cloves
 - 2 Star anise
 - 3 Juniper berries
 - 3 Cloves
 - Salt, black pepper
 - Extra virgin olive oil
 - 500ml Beef stock
- For the creamy polenta:
- 1lt water
 - 200gr White stone ground polenta or yellow polenta
 - 20gr Salt
 - Pinch of black pepper
 - 100gr Butter
 - 10gr Extra virgin olive oil

ENJOY WITH
ALESSANDRO RESERVE SHIRAZ

SADDLER'S CREEK WINES

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SCAN ME