

# Boar roast with rosehip sauce

Cuisine: Czech  
Food category: Game



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Company: Retigo



## 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
ointment	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
dry red wine	1	l
allspice	10	pcs
bay leaf	5	pcs
juniper	10	pcs
rosemary	3	pcs
salt	15	g
ground black pepper, ground	5	g

## Nutrition and allergens

Allergens: 7  
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn  
Vitamins: A, B, B6, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	650 kJ
Carbohydrate	13 g
Fat	66.3 g
Protein	0.5 g
Water	0 g

## Recommended accessories

## Directions

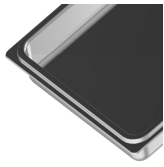
Heat about 3 tablespoons of butter and a tablespoon of lard in a large saucepan or skillet. Pour in the root vegetables and onions and fry for a while until the vegetables turn golden. Sprinkle it with sugar and mix for 2 minutes until caramel is formed.

Pour in the vinegar, let it evaporate, stir in the marmalade and 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



GN container Stainless  
steel full