WILD BOAR STEW WITH NAZARETH CHEESE SAUCE



Instructions:

Brown the meat in butter with the coarsely cut onions, shallots and spring onions

Season with pepper, cayenne, salt and thyme

Add the meat stock and simmer for 1 hour until the meat is cooked. Stir regularly.

Make a roux with the butter, flour, stock, cheese, pepper and salt

Add this sauce to the meat and stir until the sauce is bound

Finish with chives and parsley

Serves:
4 people
Recipe type:
Main course
Difficulty:
3