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Wild boar stew with Nazareth cheese sauce

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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
