

Succulent venison stew with mushrooms and potato dumplings

Total time **90 mins** 45 mins preparation time 45 mins cooking time

Nutritional facts (per portion):
5340.6 kJ / 1272.7 kcal

Fat: **46 g** Protein: **58.7 g**
Carbohydrates: **143.8 g**

INGREDIENTS

4 portion(s)

For the venison stew

800 g haunch of venison
700 g porcini mushrooms
1 onion
2 carrots
3 tbsp rapeseed oil
50 ml red wine
100 ml Kikkoman Naturally Brewed Soy Sauce
400 ml cream
3 pinch of coarsely ground pepper
2 bay leaves
2 cloves
1 pinch of cinnamon powder

For the potato dumplings

800 g potatoes (floury)
150 g potato starch
1 tsp butter
2 pinch of ground nutmeg
2 pinch of salt
1 pinch of sugar
1 egg yolk
20 g parsley

PREPARATION

Step 1

800 g haunch of venison - **700 g** porcini mushrooms - **1** onion - **2** carrots

Wash and dry the haunch of venison. Cut into walnut-sized pieces. Clean and coarsely chop the porcini mushrooms. Peel and finely dice the onions. Wash, peel and cut the carrots into 0.5 cm thick slices.

Step 2

3 tbsp rapeseed oil - **50 ml** red wine - **100 ml** Kikkoman Naturally Brewed Soy Sauce - **400 ml** cream - **3 pinch** of coarsely ground pepper - **2** bay leaves - **2** cloves - **2 pinch** of cinnamon powder
Brown the meat with rapeseed oil in a wide saucepan. Add the mushrooms, onions and carrots and fry briefly. Deglaze with red wine and reduce. Add the Kikkoman Soy Sauce and cream, then season with pepper, bay leaf, cloves and cinnamon. Cover and simmer until the meat is tender. Add a little water if necessary.

Step 3

800 g potatoes (floury) - **150 g** potato starch - **1 tsp** butter - **2 pinch** of ground nutmeg - **3 pinch** of salt - **1 pinch** of sugar - **1** egg yolk

Wash, peel and cut the potatoes into small pieces. Put in a pan of cold water and boil until soft. Drain the water and let the potatoes steam off. Then mash and place in a bowl. Mix the potato purée with starch, butter, nutmeg, salt, sugar and egg yolk to a creamy mash. Roll the potato mixture into approx. 10 equal-sized dumplings.

Step 4

Put a pan with about 2.5 l of water on the cooker, lightly salt and bring to the boil. Put the potato dumplings into the boiling water and reduce the heat slightly. The dumplings are ready when they float to the surface.

Step 5

20 g parsley

Wash and dry the parsley. Pluck the leaves and chop coarsely. Reheat the venison stew if necessary and serve with the dumplings. Garnish with the parsley before serving.