

Petro Vaselo

The soul of our soil

PV ORANGE

WILD BOAR STEW WITH POLENTA

servings 4

total time 80 min

INGREDIENTS:

- 5–6 medium-sized onions
- 3 carrots
- 1.5 kg wild boar
- 250 ml smashed tomatoes
- 1 tablespoon sugar
- Salt and pepper
- A few pieces of garlic
- 1 glass of white wine
- A few tablespoons of wheat flour
- 1 medium chili
- Bay leaves
- Basil
- Thyme
- Dill
- Oil

METHOD:

Onions and carrots must be clean and wash, and then left to drain.

We chopped the onion in small pieces and the carrots in rounds.

Wash the meat well, leave it to drain and cut into small pieces.

In a large saucepan, oil is placed.

Leave until it gets hot, then add onions, carrots and meat.

Leave until all of this turns brown.

Add the smash tomatoes, sugar, one big cup of water around 1000 ml and boil for medium heat.

After about 10 minutes, add pepper, salt, bay leaves, basil, thyme and wine.

After another 45–55 minutes add a mixture of 2 to 3 tablespoons of flour and water over the meat.

Put garlic and chili peppers (to be chopped before).

Let's cook for 15 minutes. If needed, add some water.

We put the chopped dill, leave a minute, and we turn out the fire.

Now we can deal with the polenta.

In one non-stick pan, salt water is boiled and sprinkled and a little corn flour.

Then, when the water is boiling, add the corn flour gradually, stirring to make no cocoons.

Everything boils on a small fire, about 15 minutes.