



Everybody else has *guests*, we have friends -
friends who always visit us as guests!
The Jennewein Family

Our guests favorite recipe

VENISON STEW WITH BREAD DUMPLINGS & BRUSSELS SPROUTS

INGREDIENTS

FOR 4 PERSONS

STEW

1 kg shoulder of venison
2 onions
1 clove of garlic
1 tbsp. of tomato paste
100 ml red wine
300 ml wild game stock
Salt, pepper, bay leaf,
juniper berries
Oil
2 tbsp. lingonberry
marmalade

BREAD DUMPLINGS

(loaf-shaped and sliced)
200 g dumpling bread
150 ml milk
2 eggs
A pinch of nutmeg
Salt, pepper
1 onion
1 bunch of parsley
50 g butter

BRUSSELS SPROUTS

200 g Brussels sprouts
40 g bacon cubes (Speck)
20 g butter
Salt, pepper

PREPARATION

FIRST, clean the venison and cut into cubes. Peel the onions and garlic, and dice finely. Heat oil in a pan, sear the venison, add the onions and sauté. Add the tomato paste and continue to sauté until brown. Deglaze with red wine and wild game stock. Add bay leaf and juniper berries. Leave to simmer over low heat for about 1½ hours until the meat is tender. Season to taste with lingonberry marmalade, salt and pepper.

FOR THE BREAD DUMPLINGS

Peel the onion and finely dice. Sauté the onion with butter until translucent. Add the milk and heat. Season to taste with salt, pepper and nutmeg. Put the dumpling bread in a bowl and combine with the milk. Fold in the eggs, chop the parsley and add. Form the mass into a roll, place on a cloth and tie the cloth ends. Leave to simmer in salted water for approximately



30 minutes. Unwrap from cloth and slice to serve.

WASH THE BRUSSELS SPROUTS

and make a cut across the stalk. Cook in salt water for 10 min; fry the bacon cubes. Add butter and the Brussels sprouts. Season to taste with salt and pepper.

*Enjoy
your meal*