



## **Venison Tagliatelle / Ragu - Serves 4**

### **Ingredients**

- 4 x tbsp olive oil
- 2 x medium onions, finely chopped
- 2 x garlic cloves, finely chopped
- 500g x minced venison
- 300ml x red wine or port
- 1 x tsp dried oregano
- 2 x tbsp tomato purée
- 10g x beef stock cube, crumbled
- 300ml x game stock or chicken stock
- 400g x can chopped tomatoes
- 2 x tsp cornflour, mixed with 4 tbsp cold water
- Salt and freshly ground black pepper
- 500g x cooked pappardelle pasta

### **Method**

- Heat the olive oil in a saucepan, add the onions and garlic and cook for 10 minutes until starting to brown.
- Add the mince and break up with a wooden spoon. Cook over a high heat for a few minutes, stirring well, until all the moisture has evaporated and the meat is browned.
- Add the red wine or port and simmer until it has reduced by about a third.
- Add the oregano, tomato purée, beef stock cube, stock, tomatoes and their juice and simmer gently for 35-40 minutes.
- Stir in the cornflour mixture and cook until slightly thickened, then season to taste
- Spoon over the warm pappardelle to serve. For an extra kick sprinkle chili flakes on top.