



GAME LASAGNE

This hearty game recipe is perfect for warming you up on a winter evening



Preparation



Cook

Ingredients

Serves 6

For the ragout

- 500 g minced venison
- 2 tablespoons tomato purée
- 2 cloves of garlic
- 1 large onion
- 1 carrot
- ½ celery
- 200 ml red wine (Pinot Noir or Lagrein)
- 500 g tomatoes (canned/polpa di pomodoro)
- 1 sprig of rosemary
- 6 juniper berries
- 1 bay leaf
- salt, pepper
- Olive oil

Preparation

Game ragout

Finely chop the onion, garlic, carrot and celery and fry in a pan with a little olive oil. Add the minced meat and fry until crumbly. Add the tomato paste, fry as well and deglaze with the red wine. Bring to a gentle simmer and add the tomatoes. Cover and simmer gently for about 1 ½ hours, stirring from time to time. Add the rosemary the bay leaf and the juniper berries, season with salt and pepper and simmer for another half an hour.

Béchamel sauce

In the meantime, melt the butter in a pot and sweat the flour. Pour in the milk and stir until you have a creamy consistency (if there are still flour crumbs, dissolve them with a hand blender). Add the bay leaf add the nutmeg, salt lightly and add the grated Parmesan cheese. Stir everything well and leave to cool. Then remove the bay leaf.

Use a casserole and start with the bechamel sauce for the layering, then lay out the lasagne sheets, game ragout, bechamel sauce, lasagne sheets. Finish with the lasagne

For the bechamel sauce

3 tbsp butter

4 tbsp flour

600 ml milk

1 bay leaf

grated nutmeg

150 g freshly grated Parmesan cheese

a little salt

For the final preparations

Lasagne sheets

50 g freshly grated Parmesan cheese

Butter

Recipe by: Tourist office Partschins/Parcines

sheets, then spread with bechamel sauce. Sprinkle with grated Parmesan cheese, spread small pieces of butter on top and bake in a preheated oven at 220° for about 20 minutes until light brown.

TIP: use a tea strainer, filter bag or spice strainer for the spices. This way they can be easily removed after the cooking period.