

COLOVREX BISON CIVET WITH GAMARET WINE FROM THE CAVE DE GENÈVE, PEARS POACHED IN VIN JAUNE AND SPICES ☑ BY FLORIMOND CHASSAGNON

Ingredients (For 4 people)

- 800 g Colovrex bison stew meat
- 2 cloves of garlic
- 1 thinly sliced onion
- 50 g chopped 70% cacao dark chocolate
- Wheat flour
- 2 bottle of Gamaret wine
- 10 g juniper berries
- 1 bouquet garni
- 2 peeled onions
- 2 peeled carrots
- 600 g fresh spätzle
- 200 g finely chopped red cabbage
- 160 g small chanterelles
- 160 g Brussels sprouts
- 300 g cranberries
- 200 g orange and yellow carrot spheres
- 300 g cubed squash
- 1 large starchy potato
- 200 g chestnuts
- 4 small pears
- 1 bottle of Jura vin jaune
- 1 star anise seed
- 1 green cardamom seed
- Sunflower oil
- Butter
- Caster sugar
- Game stock
- Salt and pepper

Preparation:

A day in advance, prepare the marinade in a deep dish. Mix the red wine, 2 onions, 2 carrots and the bouquet garni. Season and immerse the bison pieces in the marinade. Chill to reserve for 24 hours.

The next day, drain the meat and filter the marinade. Heat a bit of oil in a stew pot and sauté the pieces of bison meat with the garlic and onion. Add the flour. Coat the meat well. Moisten with the reserved marinade. Simmer over low heat for 2 1/2 hours. At the end of the cooking process, add the dark chocolate and allow to melt. Set aside.

Sauté the spätzle in a small amount of oil.

Blanch the Brussels sprouts and carrot spheres in boiling water before chilling them in iced water.

Sauté the finely chopped red cabbage over low heat in a small amount of butter until it is tender.

Cook the squash and peeled potato in the seasoned water. Pass them through a potato masher, season and add a pat of butter.

Wash the chanterelles and sauté them in a stew pot with a small amount of butter.

Heat the vin jaune with 3 tbsp of sugar, 1 star anise seed and 1 crushed cardamom seed. Poach the peeled pears in this mixture. When the pears are tender, remove them from the heat.

Place the cranberries, water and 250 g of sugar in a sauce pan and simmer for 5 to 10 min. Stir well and bring to a boil. Cook over low heat for 20 min.

Place a small amount of water, the game stock, 1 tbsp sugar and the peeled chestnuts in a saucepan and heat over low heat. Cook for 15 minutes.

Serve this autumn dish with a good bottle of Gamaret from the Cave de Genève. Reheat the stew and side dishes. Arrange on heated plates.

