

Gunther Döberl's dish for Heidelberger Hütte

Alpine Game Bolognese with potato gnocchi

Ingredients approx. 4 people

600g Minced game meat
2 onions, finely chopped
2 garlic cloves
Half celery root, finely chopped
2 Carrots finely diced
Half leek, finely chopped
3 large tomatoes (oxheart)
Maybe some mushrooms
2 tbsp tomato puree
Clarified butter for frying
500 ml Red wine
500 ml Game stock or vegetable stock
Salt, juniper, peppercorns, allspice, bay leaf, rosemary, thyme
Cranberries

Method:

Fry the mince in the clarified butter.
Add the onions, garlic, chopped vegetables and herbs.
Fry for around 5 minutes.
Briefly fry the tomato puree with the mix.
Add the tomatoes and deglaze with the red wine. Reduce then pour in the stock.
Simmer over a low heat for around 4 hours and season to taste when done.

Potato gnocchi:

Ingredients for around 4 people:

500g floury potatoes (cooked the day before)
200g fine flour
125g melted butter
80g egg yolk
Salt, pepper, nutmeg,



Method:

Peel the potatoes, mash when cooked and add the remaining ingredients to create a smooth dough. Shape the dough into dumplings and boil in salted water.

Garnish:

Cranberries, fried mushrooms, Alpine herbs, pine nuts,