

Burg
Schlitz
Castle-Hotel

Venison-Stock

A Recipe from Sabine Teubler's Castle-Kitchen

Ingredients

- 5 kg Bones of Venison
- 250g Celery
- 250g Carrots
- 250g Leek
- 250g Onions
- 1 tsp. Coriander
- 1 tsp. White Pepper
- 1 tsp. Black Pepper
- 1 tsp. Juniper Berries
- 1 Bay Leaf
- Fresh Thyme
- Fresh Rosemary

Preparation

1. Clean the vegetables and dice them roughly (2 cm)
2. Chop the bones roughly into chunks and put them on a baking tin covered with baking paper. Roast in the oven at 220 degrees Celsius (top / bottom heat) until they have acquired a dark brown colour. This may take easily up to 30 – 40 minutes. The bigger the chunks, the longer it takes.
3. Meanwhile brown the vegetables in a big pot. Start with the celery. When it has acquired a light brown colour, add the carrots. When these are also slightly browned add the leek and onions and brown them slightly until they have acquired a golden colour.
4. Now deglaze with 250ml of red wine. When the red wine is fairly boiled down, brown everything shortly once more over high heat for 1 minute and repeat the deglazing and browning two more times in this way.
5. After that fill up everything with cold water and add the bone chunks and the dry seasonings.
6. Now be patient and enjoy the thrill of anticipation! Let everything simmer for the next 8 hours.
7. After that strain everything through a fine sieve and remove the settling fat completely.
8. Afterwards boil down the stock at medium heat by half.
9. Add the fresh herbs during the last 10 minutes.
10. The stock can be seasoned with some Madeira or Port Wine.

Tip: Simply keep the stock in your fridge overnight. The following day the fat has solidified on the stock's surface and can be removed easily in a single block. The dry seasonings will emit a more intensive aroma if you brown them in a pan and pestle them afterwards in a mortar.