KIKKOMAN

Bohemian venison goulash with mushrooms

Total time **130 mins** **40 mins** preparation time **90 mins** cooking time

INGREDIENTS

4 portion(s)

For the goulash:

600 g	diced venison
125 g	diced bacon
2 tbsp	vegetable oil
1	red pepper
2	carrots
2	parsnips
2	onions
1	garlic clove
200 g	mushrooms (e.g. chanterelles, porcini, button mushrooms)
10 g	dried porcini mushrooms
8	prunes
2 tbsp	tomato purée
200 ml	red wine
500 ml	game stock
6 tbsp	Kikkoman Naturally Brewed Soy Sauce
0.25 tsp	caraway seeds (whole or ground)
2	bay leaves
4	allspice berries
4	juniper berries

For the dumplings:

1 slice	dark bread or toast
250 g	plain flour
0.5 tsp	salt
125 ml	milk
0.5	cube fresh yeast (21 g)
0.5 tsp	sugar
1	egg yolk

Also:

1 slice	dark bread
0.25 tsp	freshly ground pepper

PREPARATION

Step 1

For the goulash:

600 g venison, diced - **125 g** diced bacon - **2 tbsp** vegetable oil - **1** red pepper - **2** carrots - **2** parsnips - **2** onions - **1** garlic clove

Heat the oil in a casserole or heavy-based pan and brown the venison and bacon for 8 to 10 minutes. Dice the pepper, carrots, parsnips and onions, finely chop the garlic and add to the pan. Fry for about 8 minutes, stirring occasionally.

Step 2

200 g mushrooms (e.g. chanterelles, porcini, button mushrooms) - **10 g** dried porcini - **8** prunes - **2 tbsp** tomato purée - **200 ml** red wine - **500 ml** game stock - **6 tbsp** Kikkoman Naturally Brewed Soy Sauce - **0.25 tsp** caraway seeds (whole or ground) - **2** bay leaves - **4** allspice berries - **4** juniper berries

Cut the fresh mushrooms into pieces about 2 cm across, soak and chop the dried porcini, dice the prunes into 1 cm cubes and add everything to the goulash. Sauté briefly, then stir in the tomato purée and cook for a moment. Pour in the red wine, game stock and Kikkoman Soy Sauce. Add the caraway, bay leaves, allspice and juniper berries, bring to the boil, then cover and simmer for about 1½ hours, stirring occasionally.

Step 3

Cut the bread into cubes. Mix the flour, salt, milk, crumbled yeast, sugar and egg yolk into a smooth dough. Fold in the bread cubes, cover and leave to rise in a warm place for about 1 hour. Shape the dough into a long roll and steam over hot water or in a steamer insert for about 20 minutes.

0.25 tsp chilli powder
0.5 tsp dried marjoram
0.25 bunch flat-leaf parsley

Step 4

1 slice of dark bread - **0.25 tsp** freshly ground pepper - **0.25 tsp** chilli powder - **0.5 tsp** dried marjoram - **0.25 bunch** flat-leaf parsley
Trim the crusts from the bread and tear the bread into small pieces. Use it to thicken the goulash, then season with the pepper, chilli powder and marjoram. Wash and dry the parsley, then pick off the leaves. Slice the dumpling roll, arrange on plates with the goulash, garnish with the parsley and serve.