

Javali estufado (wild boar)



Ingredients

- ✓ Parts of wild boar (javali)
- ✓ Red wine
- ✓ Garlic
- ✓ Parsley
- ✓ rosemary
- ✓ Bay leaves
- ✓ 1 orange
- ✓ Salt and pepper
- ✓ onion

Directions:

Take out any fat and bones and cut the meat in large cubes.

Add red wine, garlic, parsley, rosemary, bay leaves and an orange in slices. Leave the mixture in the fridge for at least 24 hours.

Before preparing the dish, take the meat out and dry it with kitchen paper. Sprinkle with salt and pepper.

Fry a chopped onion in some olive oil or butter, add the meat and brown it quickly. Add the marinade and stew for approximately 2 hours on a slow fire. Taste if the meat is tender. If necessary add some more time.

Enjoy!