

## ***Tuscan Game alla Cacciatora***

*Hunter's style casserole ideal for farmhouse sausages and seasonal game.*

### Ingredients:

30mls olive oil

3 cloves garlic, peeled and chopped

1 large onion, peeled and chopped

100g Ballencrieff bacon lardons

100g local mushrooms

300g Gosford Farm wild boar, cut in portions

2 Ballencrieff sausages, cut in bite sized chunks

2 medium tins chopped plum tomatoes

1 glass Chianti

A pinch of brown sugar

1 medium can flageolet or cannelloni beans, drained

150mls vegetable/chicken stock

Freshly milled black pepper and a light pinch of salt to taste

A couple of sprigs of rosemary, a few sage leaves and a bayleaf

### Method:

- Heat oil in a medium sized pan and add onions and garlic. Sweat in oil to soften but do not colour.
- Add bacon and cook gently to release any fat into the pan.
- Add remaining meats to pan to seal and brown.
- Add mushrooms, halving any larger ones, and sauté for a couple of minutes before adding wine.
- Add tomatoes and remaining ingredients and bring to the boil, stirring all the time. Place on lid and simmer gently for 25 minutes.
- Check the pan from time to time adding a little water as necessary. The casserole should be thick but juicy. Taste and adjust seasoning.

Serves 4 with rustic breads.