



By Christopher Trotter

Ingredients

Marinade

500ml red wine

100ml red wine vinegar

1 bay leaf

Sprig fresh thyme

Tspeach cinnamon, nutmeg, allspice

1 carrot chopped

1 onion peeled and chopped

1 celery stick chopped

1.5 kg wild

2 tsp groundchilli

75g prunes stoned

1 tblsp brown sugar

Zest of one orange

1tblsp raisins

1 tblsp

Prep Time 2 days

Cooking Time 2 hours

Serves 6