



WILD. NATURAL. SUSTAINABLE.

# Wild Boar Osso Buco Curry

Prep Time: 2 hours 2 minutes • Yields: 4-6 servings

## Ingredients:

1 pkg. Fossil Farms' Wild Boar Osso Buco, 1.5 lb.  
3 quarts pork stock  
3 cups tomatoes, canned crushed  
¼ cup tomato paste  
1 white onion, sliced thin  
2 tbsp. garlic, minced  
2 tbsp. ginger, minced  
1 cup bell pepper, sliced thin  
1 ½ cups potato, medium diced  
1 cup carrots, peeled and medium diced  
1 cup yogurt  
½ cup fresh cilantro, chopped  
1 tbsp. cooking oil  
2 lime leaves  
Salt & black pepper, to taste

## Spice Blend:

½ tsp. ground cloves  
½ tsp. ground black pepper  
½ tsp. ground cardamom  
½ tsp. ground cinnamon  
½ tsp. ground coriander  
½ tsp. garam masala

## Equipment:

Stove  
Large pan or Dutch oven  
Spatula  
Knife  
Cutting board  
Measuring cups and spoons  
Cover or lid  
Peeler  
Medium bowl  
Serving bowls and plates

## Method:

1. In a large pan, heat cooking oil over medium-high heat. Sear the Wild Boar osso buco cuts until browned on both sides. Remove the meat from the pan and set it aside.
2. In the same pan, sauté onions, ginger, and garlic until translucent.
3. Add sliced bell peppers and tomatoes to the pan and cook for about 10 minutes, allowing them to soften.
4. Stir in the curry spice blend and lime leaves, cooking for an additional 5 minutes to enhance the flavors.
5. Return the seared Wild Boar osso buco cuts to the pot. Add tomato paste and pork stock. Cover the pot and simmer on low heat until the meat becomes tender, at least 1 hour.
6. Once the meat is tender, shred and remove bones, then add diced potatoes and sliced carrots. Continue cooking until the vegetables are tender.
7. When all the ingredients are fully cooked and tender, finish the curry by incorporating yogurt and chopped cilantro. Adjust seasonings with salt and pepper as needed.
8. Serve hot, garnished with additional cilantro if desired. Enjoy the rich and flavorful combination of Wild Boar and curry spices!

