



HARE BRAISED IN RED WINE, SERVED WITH THE ROASTED SADDLE & POTATO GNOCCHI

Ingredients:

2 whole hare, skinned
1 carrot, peeled
1 onion, peeled
2 celery stalks, washed
4 cloves garlic, peeled and halved
2 bay leaves
6 cloves
1 tsp ground cinnamon
750ml red wine
75ml Marsala wine
500ml fresh chicken stock
250ml fresh beef stock
Salt
Vegetable oil for frying

Method:

1. Remove the legs from the hare and take the loins off the bone. Alternatively ask your butcher to do this for you.
2. Season the legs with salt and fry them in a large heavy pot with the vegetable oil until browned all over.
3. Remove the legs from the pot and set them aside.
4. Chop the vegetables into equal sized pieces approximately 2cm square.
5. Cook the vegetables in the pot used for the legs until nicely browned.
6. Add the cinnamon, cloves, garlic and bay leaves to the pot and cook for a further minute.
7. Add the red wine to the pot and cook on a medium heat until reduced by 2/3 volume.
8. Put the legs back into the pot and cover with the stocks.
9. Bring the liquid to the boil and cook the legs in the oven at 200°C for 1 hour.
10. Add the Marsala wine and cook for a further 30 minutes until the legs are tender. Top up the pot with a little water if necessary when cooking, the stock should be reduced by about 2/3 volume and thickened nicely.
11. Strain the sauce through a fine sieve and discard the vegetables and spices.
12. Put the legs into the sauce and allow it to cool.



Gnocchi

Ingredients:

600g dry mashed potatoes
100ml olive oil
3tbsp fresh parmesan, grated
1 yolk + ½ egg
Salt
125g '00' pasta flour

Method:

1. Mix together all ingredients while the mashed potato is still warm with salt to taste.
2. Roll the mix into sausage shapes on a floured surface approximately 1 ½ cm thick.
3. Cut along the sausages to make rectangular pillows.
4. Drop the gnocchi into boiling salted water a few at a time.
5. The gnocchi are cooked when they float to the surface.
6. Remove the cooked gnocchi from the pan with a slotted spoon into a bowl of iced water.

To serve:

1. Re-heat the leg in a pot on the stove gently until hot all the way through, adding a little water to the sauce if necessary.
2. Season the hare loins with salt and fry in a little oil on a very high heat to brown all sides.
3. Place the loins onto a tray and cook in the oven at 200°C for 3 minutes, the meat should be served pink.
4. Re-heat the gnocchi and place some onto each plate.
5. Place a cooked leg onto each plate.
6. Carve the hare loins and divide between the plates.
7. Finish the dishes by pouring the sauce over.