



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

### INGREDIENTS

#### For the hare:

- 2 whole hares, 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
- Vegetable oil, for frying
- Salt

#### For the gnocchi:

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

**Serves four**

### METHOD

#### For the hare:

- Remove the legs from the hare and take the loins off the bone (Alternatively, you can ask your butcher to do this for you)
- Season the legs with salt and fry them in a large heavy pot with the vegetable oil until browned all over
- Remove the legs from the pot and set them aside
- Chop the vegetables into equal sized pieces approximately 2cm square
- Cook the vegetables in the pot used for the legs until nicely browned
- Add the cinnamon, cloves, garlic and bay leaves to the pot and cook for a further minute
- Add the red wine to the pot and cook on a medium heat until reduced by ⅔ volume
- Put the legs back into the pot and cover with the stocks
- Bring the liquid to the boil and cook the legs in the oven at 200°C for 1 hour
- Add the Marsala wine and cook for a further 30 minutes or until the legs are tender. Top up the pot with a little water if necessary when cooking, the stock should be reduced by about ⅔ volume and thickened nicely
- Strain the sauce through a fine sieve and discard the vegetables and spices
- Put the legs into the sauce and allow it to cool



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### METHOD

#### **For the gnocchi:**

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

#### **To finish:**

- 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
- Season the hare loins with salt and fry in a little oil on a very high heat to brown all sides
- Place the loins onto a tray and cook in the oven at 200°C for 3 minutes, the meat should be served pink
- Pan fry the gnocchi and place some onto each plate
- Place a cooked leg onto each plate
- Carve the hare loins and divide between the plates
- Finish the dishes by pouring the sauce over