

## **Hare braised with red wine and juniper. Turnip and prune gratin**

### Marinade for hare

1 bottle red wine  
6 tbsp olive oil  
1 small sliced onion  
5 juniper berries  
1 clove garlic  
1 bay leaf  
Sprig of thyme  
Black pepper

### For the casserole

1 hare, jointed  
2 tbsp plain flour, seasoned  
200g bacon lardons  
1 onion, roughly chopped  
1 carrot, roughly chopped  
2 celery sticks, roughly chopped  
100ml olive oil  
2 cloves garlic, crushed  
1 tbsp thyme leaves  
1 tbsp crushed junipers  
500ml full bodied red wine – Cabernet Sauvignon or Merlot  
2 squares dark chocolate, optional

Combine the marinade ingredients and marinade the joints of hare for 24 hours. Thereafter fish the joints from the soak, discard the marinade.

Dab dry the joints of hare, dust in seasoned flour. Heat a large, non-stick frying pan on the hob...gentle heat. Carefully, slowly sweat the lardons so the fat starts to render. Add a little olive oil. Carefully seal and brown the hare joints.

With a slotted spoon, remove the hare and lardons. Same pan – leaving the bacon fat in the bottom of the pan, sweat off the vegetables, carefully without colouring. You may need to add a drizzle more olive oil.

Now add the garlic, thyme and juniper and cook for a further 2 minutes.

Find a sufficiently spacious casserole pot. Add vegetables, lardons and hare, over a gentle heat on the hob now add the wine and when it simmers, put the lid on the pot and place in a preheated 160°C oven. Casserole the pot for 2 hours. The hare is cooked when the meat is tender and starts to come away from the bone.

Oven gloves on, remove casserole from oven. Adjust the seasoning. Drop in a couple of pieces of dark chocolate; stir it through the hot pot until the chocolate melts.

Serve with turnip and prune gratin.

### **Turnip and prune gratin**

3kg turnips, peeled and thinly sliced  
500g prunes, roughly chopped  
1 head garlic, split  
½ bunch thyme (pick half)  
4 bay leaves  
2 pts double cream  
¼ pt pasteurised egg yolks  
Malden sea salt

Boil cream with garlic, bay leaves and half the thyme. Over season with malden sea salt. Pass through a fine chinois and whisk onto the egg yolks. Add the pickled thyme to this liquid.

Line a square gastronome tray with baking parchment. Pour some of the custard onto the sliced turnips and mix until all coated. Divide mixture in 2. Start to layer half of the turnips into the tray. Now place a layer of prunes. Continue to layer the remaining turnips.

Pour over a little custard to moisten. Cover with tin foil and bake at 180°C for approximately 2-2½ hours. Press and chill once cooked.