



**Wild Game Recipe
by Swedish Chef Peter Skogström**

LIGHTLY SMOKED HARE FILLET WITH ASPARAGUS, HAZELNUTS, CREAM CHEESE & WILD GARLIC OIL

4 servings

INGREDIENTS:

2 pcs	Hare Fillets	20 g	Flat Leaf Parsley
1 tbsp	Spice Blend - Pink Pepper, Green Pepper, Black Pepper	1 pc	Lemon
400 g	Green Asparagus	1 dl	Herb Salad
1 pc	Shallot, Minced	1/2 dl	Roasted Hazelnuts
	Butter, Olive Oil	1 dl	Cream Cheese
2 dl	Cooking Oil		Salt, Pepper
10 pcs	Wild Garlic Leaves		

PREPARATIONS:

Hare Fillet:

1. Season the hare with salt and pepper.
2. Then smoke at low heat (+50-60°C) for 2-4 min.
3. Allow to cool.

Asparagus:

1. Pick over and trim the asparagus.
2. Finely mince the shallot.
3. Heat the butter and the oil.

4. Put in the asparagus and put on 1/2 dl water to simmer covered for 2min.
5. Take out and set aside on a plate.

Wild Garlic Oil:

1. Heat the oil to 60°C.
2. blend the wild garlic, parsley, and a pinch of salt until the oil is smooth.
3. Season to taste with a little grated lemon zest and juice.

GARNISH:

Cut up the hare and plate up with asparagus, hazelnuts, cream cheese wild garlic.