



Wild Game Recipe  
by Swedish Chef Peter Skogström

## GRILLED LEG OF HARE

WITH BACON, THYME, ROASTED ROOT VEGETABLES, PARSLEY & ONION GRAVY

### INGREDIENTS: 4 servings

2 pcs	Hare Legs	6 dl	Game Gravy
1 pc	Apple	3 dl	Red Wine
1 pc	Shallot	2 dl	Stock Vegetables; Carrot, Onion, Garlic, Parsnip, Celeriac
2 tbsp	Fresh Thyme	2 tbsp	Tomato Purée
250 g	Bacon or Pork Belly	4 tbsp	Minced Shallot
	Cooking Twine		Butter
		1 kg	Mixed Root Vegetables, Carrot, Celery, Potatoes, Parsnip
		2 pcs	Shallots
		1 pc	Garlic Clove

### PREPARATIONS:

#### Hare:

1. Debone the lower leg of the thigh and leave the upper leg bone in. Trim the meat away from the membrane.
2. Peel and grate the apple, chop onions, thyme and cut bacon in strips. Then fry in a pan, season to taste with salt and pepper.
3. Allow the mixture to cool.
4. Season the thigh with salt and pepper, put the apple mixture in the middle then roll together and tie up with cooking twine.

5. Grill covered until it gets a nice colour at medium heat of about: 150 °C for about 20 min. It should be a little pink and reach 60 °C.
6. Take and let rest for 10-15 min before cutting into slices.

#### **Parsley and Onion Gravy:**

1. Start by browning the trimmings from the hare in a hot saucepan. When it starts to get some colour, add the coarsely chopped vegetables and tomato purée.
2. Brown until they get nice colour. Add the red wine and stock.
3. Boil and skim.
4. Then simmer over low heat for: 1-2 hrs. When it has cooked down by half, strain and reduce to a nice sauce.
5. Finish by whisking in some butter, minced shallots, and chopped parsley.

#### **Root Vegetables:**

1. Peel and scrub the root vegetables and cut into nice even pieces.
2. Roast in a pan with butter or in the oven at 175 °C until they have softened and have a nice color.