

Harome-shot Hare 'Rossini'



Serves: 2

Profitability:

Steps:

Lightly oil a frying pan and place on medium heat. Season hare loins and pan-fry for approximately 4 minutes, then allow to rest and keep warm

Fry the smoked bacon at the same time for flavour, then lightly fry the croutons in the same pan (to soak up the juices), until golden brown

Spread the pâté onto croutons, add sliced hare and top with crispy bacon

Deglaze pan with Madeira, add reduced stock and mushrooms, and allow to simmer for approximately 2 minutes

Pan-fry foie gras, season lightly and drain

TO SERVE:

Place the foie gras on top of the hare and spoon over the hot sauce

Drizzle with the white truffle oil and fresh truffle shavings

Ingredients:

Oil for frying

Loins from 1 hare saddle

Smoked bacon 2 rashers

Bread croutons 2 x 10cm round

Chicken liver paté 50g

Madeira splash

Reduced beef stock 200ml

Chanterelles or other wild mushrooms 20g

Foie gras 2 x 50g pieces

Salt & pepper to season

White truffle oil drizzle

Fresh truffle few shavings

Author: Andrew Pern, The Star Inn at Harome