

Saddle of Hare with Blackberries and fresh Rosemary

Four servings :

- 2 saddles of Hare
- ½ glass of blackberry liquor
 - 50g Foie gras
 - 40cl Veal stock
- 125g fresh Blackberries
 - 1 celeriac
 - 100g butter
- ½ litre liquid cream
- 1 bunch of fresh rosemary



Châteauneuf du Pape

Les Sinards

A soft, fruity wine...
with style!

The blackberries blend in
with the intense notes of
fruit in Les Sinards.

The Strong flavours of the
Hare and the Foie Gras
enhance the dish and
mix in with the structured
aromas of the wine.

The fresh Rosemary
unites all the ingredients
of the match giving it a
Southern note and em-
phasizes the Terroir.



1) Cut off the filets and remove any fat or nerves from the hares. Marinade the filets in the blackberry liquor and keep refrigerated.

2) Crush the bones and roast in the oven at 200°C. Deglaze with some Blackberry liquor. Add the Veal the stock and a big glass of water. Cook for 3 hours on a low heat. Sieve the juices from the bones. Fry the Foie Gras, and once coloured pour the jus onto the Foie gras.

3) Fry half the celery in slices in some butter and cook the rest in the cream to make a puree. Chop the Rosemary and add to the puree once cooked.

4) Fry the hare saddles at the last minute. Place a few fresh blackberries around the hare. Serve the celery puree and pour some sauce over it. A stalk of Rosemary to decorate and it's ready!

Serving Temperature : 16-17°C

FAMILLE PERRIN

