

TIME: 4 hrs**SERVING:** 4 people**INGREDIENTS:**

1 hare, plus any blood
50g butter
50g flour
Sea salt
Freshly-ground black pepper
500ml red wine
1 tablespoon brandy
200g carrots, roughly
chopped
10 peeled shallots
Bouquet garni of parsley,
thyme and bay leaves
4 crushed cloves of garlic
1 dessertspoon Marmite
50g diced smoked bacon
2 teaspoons cornflour
1 tablespoon redcurrant or
blackberry jelly



As soon as you get the hare home joint it and place in a colander over a bowl to collect as much blood as possible. Allow to drain in the fridge for two hours. Add any reserved blood the butcher may have given you. Spread the flour on a baking sheet, season well and bake in a moderate oven for 10 minutes until just starting to turn colour. Add the butter to a hot frying pan and add the shallots and bacon, frying briskly until the bacon has just started to crisp and the shallots to take on some colour. Remove with a slotted spoon and reserve. Roll the hare joints in the seasoned flour and fry in batches for five to six minutes, turning frequently. Throw in the brandy and flame then add the red wine and bring up to a boil. Transfer all to a casserole with the bacon, shallots, carrots, garlic, and bouquet garni, adding just enough water to cover the meat and stirring in the Marmite. Cover and cook in a moderate oven (180C gas mark 4) for two hours. Just before serving remove the joints to a warmed dish. Whisk the cornflour into the blood, add a ladle of the sauce, stir well then pour back into the casserole over a low heat, adding the fruit jelly and whisking well to incorporate. Once the sauce has thickened and become glossy pour over the hare joints and serve.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: