

HARE ROULADE



USED BRESC PRODUCTS



Ras el hanout spice mix
450g

INGREDIENTS

4 

- 4 saddle of hare fillets
- 400 g red cabbage, sliced
- 100 g chestnut flour
- 60 g Bresc Ras el hanout
- 1 l milk
- 1.5 dl vinegar
- 2.5 dl water
- 12 slices smoked bacon
- 4 slices raw ham, dried
- 1 egg
- olive oil
- salt and pepper

PREPARATION METHOD

Mix the milk with 20 gram of the ras el hanout and the ham. Allow it the flavours to develop by simmering it gently on a low heat for 15 minutes. Strain and season with salt. Make a foam with a stick mixer. Bring 2.5 decilitres of water and vinegar to the boil. Mix it with the remaining ras el hanout and pour on the red cabbage to marinate it. Lay out three slices of smoked bacon, overlapping slightly, and place the saddle of hare fillet on top. Fold the ends up a little. Fry the roulade on all sides. Roast in the oven at 160°C until the core temperature reaches 58 °C. Mix the egg, chestnut flour, 0.5 dl water and a dash of olive oil in a kitchen machine. Season with salt. Fry the poffertjes [traditional Dutch pancakes] batter. Place the roulade on a dish, arrange the red cabbage and poffertjes around it and garnish with the foam.