



## HARE FILLET WITH THYME AND GARLIC

FOR SOME PEOPLE HARE IS HEAVENLY, FOR OTHERS, NOT SO MUCH.

It's not that type of wild meat, that we always have in our freezer, actually we only have a few a year. The other day we were lucky to get one due to a pheasant hunt. After the shot I made sure to empty the bladder straight away, which I've learnt to prevent the meat to turn bitter. Serve this fillet with your favorite side dish. Happy cooking!

## HARE FILLET WITH THYME AND GARLIC

### Ingredients

- Hare fillet
- 2 garlic cloves, sliced
- 2 tbsp olive oil
- Handful fresh thyme
- 50 g butter
- Salt and pepper

### For the side dishes:

- Cherry tomatoes
- Buffalo mozzarella
- Squeeze of olive oil and lemon juice
- Salt
- Ravioli (potatoes or another of your favorite side dish)

 30 min.

### Method

Take the meat out of the fridge about 20 minutes before cooking and let it come to room temperature. Trim the hare fillet and season with salt, pepper and fresh thyme. Drizzle with olive oil, making sure the meat is fully coated.

Next, heat butter in a frying pan. Slice garlic and fry it in butter for 1-2 minutes. Add some fresh thyme to the pan together with the meat. Fry the hare fillet for 2-3 minutes on each side (depends on size of the fillet). Make sure to frequently pour some of the butter over the meat. This will help to develop more intense flavors. Once cooked to your liking, set aside to rest for 5 minutes before slicing and serving.

If you serve tomato salad and ravioli, you can make the salad as the first thing, and while the meat is resting, you cook the ravioli.

Happy cooking & Bon appétit.