



Vallée de Kaysersberg
L'Alsace essentielle [®]

CIVET OF HARE (HASEPFEFFER)

The authentic Alsatian recipe

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Number of people: 6

Preparation time: 30 min

Cooking time: 1h30

INGREDIENTS

- 1 hare or 1 rabbit
- 1 glass of oil
- 50 g butter
- 50 g flour
- 100 g bacon
- 1 bouquet garni
- 200 g mushrooms
- a few slices of bread
- salt and pepper
- Marinade :
- 1/2 litre red wine
- 1 small glass of cognac
- 1 glass of oil
- 2 onions
- 2 carrots
- 1 clove of garlic, thyme, bay leaf, cloves,
- salt and pepper.

THE STEPS

- Marinate the pieces of hare, without the liver, for 12 hours in the wine, with a glass of oil, the cognac, chopped onions, chopped garlic, sliced carrots and spices.
- Turn the pieces over from time to time.
- In a casserole dish, brown the lardons in the remaining oil, then add the drained pieces of hare.
- Season with pepper. Sprinkle with flour and brown on both sides.
- Moisten with the liquid from the marinade, add the bouquet garni and cook over a low heat for 1 1/2 hours.
- Just before the end of the cooking time, fry the sliced mushrooms in a little butter and add them to the casserole dish.
- Fry the liver in a little oil and butter and fry a few croutons in butter.

OUR SUGGESTION

A light Pinot Noir (from Alsace, of course!) will go wonderfully with this dish.