

PATÉ OF HARE AND PHEASANT THIGHS WITH NUTS AND MUSHROOMS WITH QUINCE COMPOTE

Serves 10

500 g thigh meat from hare and pheasant
200 g fat
2 eggs
2 dl whipping cream
2 slices of bread
1 clove of garlic
Salt and pepper
3 sprigs of thyme
50 g fried mushrooms
100 g roasted chestnuts
2 pheasant breasts

Remove tendons from the thighs and run the meat through a meatgrinder along with the fat. Trim away the crusts on the bread slices and dice them. Soak them in cream for 10 minutes. Mix the meat with salt, pepper, garlic, egg and finally the bread and cream (which should have a porridge-like consistency). Chop the mushrooms and chestnuts coarsely and mix them well with the thyme. Taste-test the ground thighs raw or fry a little piece for tasting. Slice the pheasant breasts lengthwise three times. Grease a paté mold liberally with butter, line it with baking paper and consecutively fill it with the ground thighs and breast slices – with the ground thighs on the top layer. Bake the paté in a water bath in oven at 160-170°C for 45-50 minutes.

Quince compote - Serves 10

This compote can be eaten warm or cold with the paté or jarred 2-3 months once refrigerated, so you can enjoy it all winter.

1/2 kg quinces
100 g cane sugar
1 dl cider vinegar
Salt and pepper
3 bay leaves

Rinse and peel the quinces, core and quarter them. Place the peels and cores in cheesecloth or gauze so it can be boiled. Slice the quinces into smaller pieces and toss them into a pot with 2 dl water, sugar and vinegar, bay leaves, salt and pepper. Simmer the quinces in the lidded pot for about 30-40 minutes, until they are nice and tender for a compote. If the compote is too juicy, take the lid off and let some of the moisture steam away. Adjust the taste with salt, pepper and vinegar.

HARE BACK PART AND BRUSSELS SPROUT PURÉ WITH A CRISP BRUSSELS SPROUT SALAD

Serves 4

2 back parts of hares

Oil

Butter

Salt and pepper

Cut the fillets away from the bone and remove any tendons. Fry the fillets in a mixture of half butter and half oil in a pan for 7-8 minutes, until they are a light pink. Let them rest 1-2 minutes, before cutting them into nice médaillons.

Brussels sprout pure - Serves 4

700 g Brussels sprouts

50 g butter

Salt and pepper

1 tbs honey

1/2 tbs apple vinegar

Rinse the Brussels sprouts, cutting off the base of the stem and the outer leaves, until you reach the leaves that loosen easily. Save the choicest outer leaves for a salad and toss away the rest. Boil a pot of salted water. Cut out the hearts of the Brussels sprouts (the inner part) into quarters and blanch for about 2 minutes until they are tender, but not overcooked. If the Brussels sprouts cook too long they obtain a bitter aftertaste and smell bad. Put the sprouts directly into a food processor and grind them into a puré with cold butter, salt pepper, honey and vinegar.

SALAD WITH BRUSSELS SPROUTS, APPLES AND SALTED ALMONDS

Serves 4

Brussels sprout leaves

1 Danish apple (Ingrid Marie or Gråsten)

25 g husked almonds

Rapeseed oil

Apple vinegar

Salt and pepper

Rinse the sprout leaves and slice them into large pieces. Core and quarter the apples, then dice them with the Brussels sprouts. Put the almonds in a dry frying pan and toast them golden at low heat. Sprinkle with coarse-ground salt and a couple drops of water so the salt clings. Remove them from the frying pan and cool them a little. Chop coarsely and mix into the Brussels sprout salad. Marinate with oil and vinegar. Serve the salad on top of the puré.

POTATOES FRIED IN DUCK FAT, ROSEMARY AND GARLIC

Serves 4

8 evenly-sized potatoes

4 cloves of garlic

2 sprigs of rosemary

Dash of duck fat

Salt and pepper

Wash the potatoes and bake them in an oven at 180°C for about 45 minutes until they are tender. Remove the potatoes from the oven and cut them lengthwise. Give each potato a little cut at each end, pinch the peel so the potato slips out easily. Fry them crisp and golden on both sides in duck fat along with garlic and rosemary. Season with salt and pepper.