

Miele

Roast Hare Saddle with Turnips and Radish

By Miele

40 minutes

Prep time

30 minutes

Cooking time

4 Servings

Serves



INGREDIENTS

Roast hare

2 sprigs fresh rosemary
2 sprigs fresh thyme
2 hare saddles, silver-skin trimmed
Sea salt flakes
Fat for cooking (animal fat, olive oil or butter – whichever you like best)
1 garlic clove, crushed
20g cold butter
Handful chives, chopped
1 teaspoon of good sherry vinegar

Turnip puree

1 fresh bay leaf
500g turnips, peeled and diced, turnip tops reserved to use for garnish
50g butter

Vegetables

250g baby turnips
250g radish
30g fresh tarragon

METHOD

1. Chop the leaves of one sprig of rosemary and one sprig of thyme. Season the trimmed saddle a day in advance with salt, chopped rosemary and thyme. Refrigerate the meat overnight.
2. Preheat oven on Moisture Plus 220°C with 1 burst of steam
3. Warm a heavy-based ovenproof sauté pan (large enough for both saddles) over a medium heat. Add the cooking fat and sear the saddles, loin-side down until the meat is caramelised.
4. Add garlic, remaining whole sprigs of thyme and rosemary and a little more fat. Turn the meat in the pan and baste with fat.
5. Place the pan in the oven on shelf position 2 and release the burst of steam immediately. Cook for about three minutes.
6. Remove from the oven and rest in a warm spot. Knock a few cubes of cold butter into the pan juice, stir until dissolved, add the chives and the vinegar and reserve as gravy.

Turnip puree

1. Place turnips on a perforated steam tray and steam at 100°C for 20 minutes. There should be no resistance when pierced with a knife.
2. Blend the turnips in a food processor as needed. Strain the puree through muslin then use a ladle to help force the water out. Re-blend the strained puree until smooth. Add butter to achieve a silky texture.

Vegetables

1. Clean the baby turnips and radishes, especially around the top. Trim and reserve the leafy tops.
2. Place the turnips on a perforated steam tray and steam the turnips at 100°C for 7 minutes.
3. Cut turnips and radishes into halves or quarters, depending on their size. Toss turnips in a little fat, in a pan over medium heat. After 30 seconds add the radishes and season with salt and pepper.
4. Add the turnip and radish tops and tarragon and toss the pan for a further 10 seconds. Transfer to a kitchen towel to drain any excess fat.

To serve

1. To remove the loins from the saddle run your knife along the backbone of the saddle and cut down to the ribs, follow each rib with your knife.
2. Turn the saddle over and remove the fillets in the same way. Slice the meat against the grain, into 2.5cm segments.
3. Spoon gravy over the meat and serve alongside the puree and cooked vegetables.