



Classic recipe for this wine:
Rabbit with olives and pine nuts

Jugged wild boar from the Albères

Serves 6 to 8
Cooking time: 9 1/2 h



We recommend with this dish:
Côte du Roussillon Cuvée Ater

INGREDIENTS

- 3,5 kg wild boar cut in pieces
- 1/2 l red wine
- 1 Bordeaux-size glass of a mild Muscat wine
- 1 tablespoon vinegar from Banyuls
- 1 tablespoon lard
- 250 g smoked ham cut in large dices
- 1 middle-sized onion chopped
- 6 garlic cloves chopped
- 1 "bouquet garni" (3 stalks parsley, 1 sprig thyme and 1 bay leaf)
- 1 tablespoon flour
- 2 tablespoons olive oil

PREPARATION AND COOKING

1. Marinate the boar during 1 night in a terrine with red wine, olive oil and bouquet garni.
2. Take a large iron-cast casserole with a heavy lid. Fry the meat in the lard. Add the ham, stir well until all the pieces are golden brown.
3. Add the chopped garlic and onion, stir well until the mixture is a nice roux and the juices from the meat have completely evaporated.

4. Sprinkle with flour and make a brown roux. Add the sifted marinade. The sauce should be thick and cover the meat (add some water if necessary). Add the bouquet garni, salt, lots of pepper. Cover and let simmer very slowly.

5. 10 to 15 minutes before end of cooking time, add the Muscat wine and check seasoning.

We recommend to drink the same wine that was used for the sauce.

"Bon Profit, Salut!"

-Bon appétit and Cheers !

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