

## Risotto with Brugge Abdij Abt cheese, chanterelles and saddle of hare



Ingredienten:

- 150 g Brugge Abdij Abt cheese, grated
- 200 g chanterelles
- 2 onions
- Brugge butter 120g + 60 g
- Salt and pepper
- 250 g rice
- ¼ l white wine
- ½ l vegetable or chicken stock
- Sage leaves
- 4 fillets from the saddle of hare

Preparation:

Chop the onions and fry in 120 g butter, then add the rice and stir through. Add the wine, the stock and the herbs. Let the rice cook while stirring and mix in the cheese at the end.

Meanwhile briefly sauté the hare fillets in 60 g butter, season with salt and pepper.

Then briefly sauté the chanterelles in the same butter.

Serve the risotto, cheese and chanterelles.

Garnish with some gravy from the pan and sage leaves.

4 personen  
60 min  
Main dish  
2.5