

## Pâté of wild rabbit with Brugge Dentelle



Ingredienten:

- 150 g Brugge Dentelle in pieces including the crust
- 2 wild rabbits ready to cook including the livers
- 250 g bacon in strips
- Pepper from the mill coarse sea salt
- Cayenne pepper
- 1 dl cognac
- 1 dl dry white wine
- 3 chopped shallots
- 2 slices of white bread including the crust
- 1 dl whole milk
- 250 g minced meat (pork beef)
- 1/2 tsp shredded thyme
- 1 branch of thyme
- 2 eggs
- 6 leaves of laurel
- Apricot jam
- 1 piece of baking paper
- 1 loaf of brown bread

Preparation:

Bone the rabbits and marinate together with the carcasses in cognac, white wine, laurel, pepper, salt, cayenne, for a couple of hours.

Cut the bread into pieces and leave to soak in the milk together with the chopped shallots.

Then cut the rabbit meat, except the backs, into pieces and mix with the minced meat, the cheese and the livers, pepper and salt and thyme.

Put in the chopper and leave to chop until a rough mixture is obtained.

Take the backs from the marinade and sieve the marinade and add to the dish. Mix well together with the eggs.

Put a piece of baking paper in a pâté bowl, distribute the bacon strips and half the minced meat mixture. Place the backs on top and the rest of the minced meat.

Finish with a branch of thyme and laurel leaves.

Put 2 cm boiling water in an oven tray and put the pâté bowl in it. Place in the oven.

Leave to bake for 2 hours at 180°C.

Leave to cool off and serve with brown bread and apricot jam.

4 personen  
60 min  
Starter  
3.5

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**Source URL:** <https://www.bruggecheese.com/recipes/pate-wild-rabbit-brugge-dentelle>