

“Wild Boar, Vanilla Pomme Purée, Crispy Red Kale, Salt Cod Bon Bons, Red Wine Jus”

8oz Salt Cod	1lb Fillet of Wild Boar
1-2 Garlic Cloves (finely diced)	Red Kale
8oz Potatoes (Peeled and diced)	Olive Oil
Handful of chopped Parsley	½ pint Red Wine
Bay Leaf	1 x Star Anise
Panco Breadcrumbs	1 tbsp Maple Syrup
2 x Large Jacket Potatoes	

Salt Cod Bon Bons:

- Rinse excess salt off the cod and place in a bowl. Cover with cold water
- Soak in the fridge for 4-6 hours (changing water a couple of times)
- Drain and cut into small pieces
- Place cod into a pan with a bay leaf and cover with water, bring to boil
- Remove from heat and stand for 10 mins
- Remove and cool
- Boil potatoes until tender
- Drain and mash
- Add salt cod, garlic, parsley, season
- Shape into small balls, roll in Panco breadcrumbs
- Deep fry until golden brown

Pomme Purée

- Scoop the insides of 2 large baked potatoes and put through a Ricer
- Heat cream and vanilla seeds in a pan
- Season, add potatoes and mix to a purée

Kale

- Pre-heat oven to 325° f
- Tear Kale into 3” pieces, removing tough stems
- Toss well in Olive Oil

- Spread onto greased baking sheet and bake 15 mins, turn and bake for 10 mins
- Sprinkle with salt

Wild Boar & Red Wine Reduction

- Heat oil and fry seasoned Boar Fillet for 10 mins turning often
- Remove from pan, leave to rest
- To same pan, add Red Wine, Star Anise and Maple Syrup and reduce