

**WILD GAME(GROUSE) RILLETTES**



Easy



24-36 Hours



Lunch/Souper



20-30 Portions

The secret to perfect wild game rillettes? Patience and the right ratios. 🍴🕒

I'm sharing my method for transforming your partridge harvest into a fine charcuterie. Here is why this recipe has become one of my classics:

- **Zero waste:** It uses the legs (often overlooked) and the less "perfect" breasts, which provide incredible flavor and texture thanks to the collagen.
- **Boreal signature:** it marries the woody profile of fire-scorched morels with the unique aroma of boreal gin.
- **Flexibility:** 100% partridge for the purists, or mixed with pork for extra silkiness. You're the chef!

**INGREDIENTS**

- 20 to 30 Partridge legs
- 5 to 6 Partridge breasts
- 450 g pork tenderloin
- Marinade: Minced garlic, crushed juniper berries, fresh thyme, bay leaf, ground black pepper, and salt.
- Duck fat: 400 g per kg of shredded meat (40%).
- Fine salt: 10 g per kg of shredded meat (adjustable).
- Boreal gin: 125 ml to 200 ml.
- Broth: Partridge, chicken, or water.
- Dried fire morels (to be rehydrated)

**Step A: The Marinade (24 hours ahead)**

- Coat the meat with the salt and aromatics.
- Let it marinate in the refrigerator for 24 hours to allow the flavors to penetrate the core of the meat.
- The next day: Rinse the meat thoroughly under cold water to remove excess salt and pat it dry carefully.

**Step B: Slow Cooking and Morels**

- Cooking: Place the rinsed meat in a slow cooker (Low setting) or a cast-iron Dutch oven in the oven at a very low heat. Cover with broth and cook for 5 to 6 hours, until the meat falls off the bone effortlessly.
- Morels: Rehydrate your dried morels. Once softened, chop them and sauté in duck fat until golden brown. Save the filtered soaking liquid. Let the morels cool completely in the refrigerator.

**Step C: Shredding and Weighing**

- Once the meat is cooked, remove it from the broth (strain and save the broth for later).
- Deboning: Shred the meat while it is still warm. Plan for two or three rounds of checking: there are many small bones, cartilage, and tendons to remove from the legs.
- Calculation: Weigh the net (shredded) meat to calculate your fat and salt ratios.

**Step D: Incorporation and Boreal Gin**

- Melt a little duck fat in the bottom of a pot.
- Over low heat, add the shredded meat and the fine salt (10 g / kg).
- Slowly incorporate the duck fat (400 g / kg) while stirring vigorously with a wooden spoon for 10 to 15 minutes.
- The final touch: Add the Boreal Gin, the morel soaking liquid, and one or two ladles of partridge broth.
- Stir vigorously for another 5 minutes after adding the liquids so the meat absorbs all the aromas and reaches the consistency of a thick porridge.

**Step E: Finishing and Seasoning**

- Remove the pot from the heat and fold in the cold morels.
- Taste: It should taste slightly over-salted while hot. If necessary, add an extra 5 g of salt per kg.
- Transfer to loaf pans, pack down firmly, and seal with a thin layer of melted duck fat.
- Step F: Resting
- Mandatory rest: Let it mature in the refrigerator for 3 to 4 days. This is the secret to allowing the gin, salt, and woody notes of the morels to fuse perfectly.

