

FAVORITE RECIPE: *SWEET WILD BOAR LARD NUTS*

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INGREDIENTS

FOR THE COOKIES

- 150 g wild boar lard
- 100 g alpine butter
- 125 g flour
- 125 g corn maize
- 250 g powdered sugar
- 10 g salt of deer horn salt
- 1 vanilla pod
- 2 tablespoons cocoa



PREPARATION

Weigh the powdered sugar and deer horn salt and put it in a wide bowl. Slice open the vanilla pod, scrape out the pulp and add. Knead all ingredients mentioned above with your hands to a smooth dough. Divide the dough into two halves, add the cocoa powder to one half and knead well.

Cover both halves well and refrigerate for one hour. Then form cherry-sized balls and place them on a baking tray lined with baking paper. Bake at 150 °C top/bottom heat (level 1-2 in gas oven, 125 °C convection oven) for about 15 minutes.

The wild boar lard nuts go wonderfully well with mug coffee, a cup of Earl Gray or even a self-made hazelnut schnapps.

Tip: This recipe contains no egg, no nuts and is lactose-free, so it is ideal for allergy sufferers.

You can find more delicious recipes (in German) in this beautifully illustrated cookbook.

Source: Joseph Gasteiger-Rabenstein, Lisa Lensing, Paul Lensing (2013). *Noch mehr Jäger kochen Wild*. Austria: Leopold Stocker Verlag. Recipe by: Barbara Hoflacher



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