

## Deliciosa Signature Dish RUSTIC RABBIT

### 2009 Signature Dish Winning Dish – Casual Category

#### Ingredients:

1x whole rabbit (available from vetro)  
500g te mata mushrooms  
200g 'the deli' pancetta (sliced)  
2 cups cream  
2x white onions  
1x carrot  
1.5lt ballydooly red cider  
Lemon juice  
Fresh Thyme  
Salt & Pepper

#### Stuffing Ingredients:

400g Pancetta  
500g Minced Pork (Belly or normal)  
1x onion (finely diced/grated)  
1x carrot (finely diced/grated)  
3x cloves garlic (finely diced/crushed)  
2x apples (finely grated)  
½ tsp sweet paprika  
1T lemon zest  
1T lemon juice  
1T fresh thyme (chopped)  
S&P to taste

#### Method:

1. Marinate rabbit w chopped onions, carrots, thyme, cider, salt & pepper (overnight)
2. Debone (if don't want to bone out then can just cut the rabbit into pieces & not use the stuffing recipe)
3. From stuffing ingredients, chop finely 200g pancetta, sauté in oil w garlic, onions & carrots. Cool.
4. Mix all stuffing ingredients, check seasoning. Line all deboned rabbit & season w S&P. Place all remaining slices of pancetta over the rabbit, add rest of pork stuffing mixture, roll & tie w butchers twine.
5. Dust w seasoned flour (we use rice flour), then sear in pan till brown
6. Place rabbit in stock pot & add the marinade w rabbit bones, simmer for 1 ½ to 2 hours.
7. Remove rabbit from stock & set aside, add cream & lemon juice to stock, simmer 30min.
8. Strain rabbit sauce to remove bones.
9. In another pan, sauté diced pancetta & mushrooms then add to sauce, simmer for another 30min, thicken w (rice) flour & water mix, check seasoning, cut rabbit into bite sized pieces & add.
10. Serve w garnish of crispy pancetta & micro bulls blood or micro radish (epicurean supplies) & plenty of crusty bread

#### Wine Match:

2001 Bilancia Merlot/Malbec (or any aged Bordeaux blend style)