



# ROASTED SADDLE OF RABBIT RISOTTO

## FOR THE RISOTTO

1/2 onion finely diced  
1 clove garlic, peeled and finely diced  
150g white button mushrooms, finely chopped  
50g unsalted butter  
150g Arborio or Carnaroli risotto rice  
300-400ml chicken, hot  
50g freshly grated parmesan  
75g mascarpone cheese

- 1 / Melt the butter in a wide based pan and gently cook the garlic, mushrooms and shallots for 2 minutes without colouring.
- 2 / Add the rice to the pan and stir well to coat the rice with butter.
- 3 / Add the stock a little at a time, stirring continually so that the rice cooks evenly and does not stick, until it is almost cooked.
- 4 / Next add the parmesan and mascarpone cheese and mix in well.
- 5 / Adjust the seasoning with salt and white pepper and set aside

## THE SAUCE

4 saddles of rabbit, bones removed and reserved  
200ml white wine  
1 carrot, peeled & chopped  
1 small onion, peeled & chopped  
1 clove of garlic, peeled & chopped  
1 stick of celery, peeled & chopped  
1 tomato chopped  
300ml chicken stock  
400ml double cream

- 1 / Chop the bones into 2cm pieces. roast them in one tablespoon of olive oil using a heavy bottomed sauce pan on top of the stove until golden brown, then drain any excess fat.
- 2 / Add the peeled & chopped carrot, celery, onion, garlic & tomato to the pan and sauté for 4-5 minutes until they also turn golden brown.
- 3 / Add the white wine to the pan and reduce by 2/3. Next add the chicken stock and reduce this by 2/3.
- 4 / Pour the double cream into the sauce and bring to the boil, then simmer for 3-4 minutes.
- 5 / Pass the sauce through a fine sieve using the aid of a wooden spoon to extract all the juice from the bones, into a small clean saucepan.
- 6 / The sauce will need seasoning with a little salt & white pepper, then place aside until ready to use.



## TO SERVE

4 saddles of rabbit (the 8 loins removed from preparing the sauce)  
16 fresh asparagus spears, peeled  
12 baby leeks, washed & trimmed  
1 small sprig of fresh tarragon  
Salt  
Vegetable oil for frying

1 / Heat a large sauté pan, then add one tablespoon of olive oil.

2 / Season the rabbit loins with salt and fry in a pan with vegetable oil on each side until golden brown for 8-10 minutes in total.

3 / While the rabbit is cooking, cook the asparagus and leeks in salted boiling water for 3-4 minutes then drain and leave aside warm.

4 / Lay out four warm plates and place the risotto in the centre of each.

5 / Finely slice the rabbit and arrange on top of the risotto.

6 / Lay the asparagus and the baby leeks around the outside of the rabbit, then pour the sauce over the vegetables.