

Rabbit roll stuffed with duck confit, cedar wood smoked onions puree, wild rice

Recipe for 4 persons

Description

Ingredients

Rabbit

- 2 Unit(s) Saddle of rabbit
- 4 Unit(s) Button mushrooms
- 1 Unit(s) Shallot
- 3 Sprig(s) Thyme
- 1 Unit(s) Confit duck leg
- 2 Tbsp Breadcrumbs

- Butter
- Salt and pepper

Onion puree

- 4 Unit(s) Onion
- 2 Clove(s) Garlic
- 3 Sprig(s) Thyme
- 1 Unit(s) Cedar plank

- Butter
- Salt and pepper

Wild rice

- 1 Cup(s) Wild rice
- 1 Liter(s) Beef broth
- 1 Unit(s) Carrot
- 1 Unit(s) Onion

- Butter
- Salt and pepper

Preparation

- Preparation time **90 mins**
- Preheat your **Oven** at **400 F°**

Prep

Cisel the onion and dice the carrots.

Chop the thyme, mince the shallots and the mushrooms for the filling.

Shred the duck meat with your fingers.

Slice the onions, chop the garlic and the thyme for the puree.

Filling

Brown in butter the mushrooms with shallots and thyme.

Once cooled down, mix with duck, a pinch of salt and bread crumbs.

Rabbit

Put the saddles of rabbit on a cutting board with the filet part closest to you. Slice in halves the saddles to get 4 pieces of rabbit.

Put a spoon of filling in the middle next to the filet and roll.

Prick with 2 tooth picks and season with salt and pepper.

Brown in a pan with a lot of butter then bake in the oven for 15 to 20 minutes. If you have a meat thermometer, you can remove the meat from the oven when it reaches 68 celsius.

Rice

Bring to a boil the rice in beef broth for 45 minutes until tender.

Drain the rice and put aside.

Brown the onion with a carrot in a pan with a knob of butter.

Once ready to serve, warm the rice with the vegetables.

Onion puree

Melt a large quantity of butter in a pot and add the onions.

Sweat the onions and add garlic and thyme.

Cook the onions under lid until tender.

Mix with a hand mixer and season to taste.

Put the puree in a smoker and smoke for 10 minutes.

Plating

Put a big spoon of puree in a plate, then a spoon of wild rice.

Remove the tooth picks and put the rabbit on the rice and serve.

Bon appétit!