



Braised rabbit leg with braised vegetables



Rezept für 4

Ingredients

4 rabbit drumsticks
Salt, pepper
1 carrot, peeled and chopped
3 shallots
2 cloves garlic
120 g celeriac, chopped
1 bay leaf
2 sage leaves
1 tomato
2 peppercorns
1 sprig of thyme
80 g dry sherry
350 g stock
350 g meat juice
Lemon zest

Preparation

Season the rabbit legs and fry in a saucepan with some clarified butter until golden yellow. Add the vegetables, herbs and spices and fry briefly. Deglaze with the sherry, reduce then pour in both the liquids. Put the lid on the pan and stew on a low heat on the hob or in the oven for 1.5 hours at 180 °C until the meat breaks away from the bone. Remove the braised vegetables and save for the accompaniment. You can also cook the meat sous-vide on the Steam setting at 90 °C for two hours. Remove the meat from the rabbit legs. Sieve the sauce and add to the meat again. Possibly reduce, season and refine with fresh herbs and some lemon zest.



Anrichten

Tip

Serve with polenta, risotto, potatoes or simply a salad.

Cooking level

Pre-heated

2 hours | Steam 90 °C