



# Appenzell rabbit liver with dandelion and onion



## To prepare the rabbit liver

Mix the water and milk, soak the rabbit liver for 24 hours. Remove the liver, dry thoroughly and cut into slices of your desired thickness. Chop the onions, garlic, parsley and thyme. Bring the veal jus, sherry, Noilly Prat and sherry vinegar to the boil, add the cold knobs of butter. Place the pan on the heat and add a little butter. Place the rabbit liver in the hot pan and add the butter, onions and garlic. Fry briefly and glaze with a little sherry jus. Add the herbs and serve immediately, drizzle with a little sherry jus.

## Rezept für 4

### Ingredients for the rabbit liver

400 g rabbit liver  
100 g milk  
100 g water  
20 g onions  
1 clove of garlic  
10 g butter  
100 g veal jus  
10 g sherry vinegar  
10 g sherry  
10 g Noilly Prat  
25 g cold knobs of butter  
fresh parsley and thyme  
butter for frying

### Ingredients for the glazed pearl onions

8 pearl onions  
50 g sugar  
a squeeze of lemon juice  
20 g orange juice  
100 g veal stock  
salt  
cornflour

### Ingredients for the onion puree

300 g onions  
30 g butter  
10 g sugar  
salt  
a little water



### **To prepare the glazed pearl onions**

In a pan, caramelize the sugar with a little lemon juice. Pour in the orange juice and add the veal stock, season with a little salt. Cook the pearl onions in the stock until soft. Remove the pearl onions and reduce the stock a little, thicken with the cornflour. Return the pearl onions to the stock and leave to cool. Heat briefly to serve. TIP: Pour larger quantities into sterilized jars – keeps for longer

### **To prepare the onion puree**

Peel and roughly chop the onions. Melt the butter in a pan over a low heat and add the onions. Season to taste with a little salt and sugar, sauté until the onions are lightly caramelized. Top up with a little water and simmer until the onions are soft. Blend until smooth, then strain the puree and season to taste.

### **To prepare the dandelion blossom honey**

Place all of the ingredients except the sugar in a pan, bring to the boil, set aside and leave to infuse for 12 hours. Strain and add the sugar. Reduce to a syrupy consistency. Steam the preserving jars at 100 °C, place on a clean, dry towel. Pour the honey into the jars, seal immediately and leave to cool.

### **To prepare the dandelion pesto**

Place the dandelion leaves, salt and pine nuts in a blending cup. Gradually add the olive oil while blending the ingredients to create a pesto consistency. Season to taste.

### **To prepare the onion chutney**

Peel and dice the onions. Tie the spices in a pouch. Leave all of the ingredients to infuse in a pan for 24 hours. Reduce the next day until you have the desired consistency.

#### **Ingredients for the dandelion blossom honey**

100 g dandelion blossom  
(torn without greens)  
½ lemon (juice)  
330 g water  
330 g sugar

#### **Ingredients for the dandelion pesto**

30 g young green  
dandelion leaves  
5 g toasted pine nuts  
salt  
olive oil

#### **Ingredients for the onion chutney**

300 g onions  
160 g sugar  
70 g water  
70 g white wine vinegar  
70 g white wine  
spices (juniper, bay leaf,  
coriander seeds, clove, star  
anise)