



DEEP FRIED RABBIT WITH CREAM GREEN BEANS

QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Acid, heat and alcohol stable
- Creamy indulgent taste with less fat



25



easy

INGREDIENTS FOR 6 PORTIONS

3	Onion(s)
6	Rabbits legs
	Juniper berries
1 tsp	Mustard seeds
1	Bay leaf
	Salt
	Buttermilk, for breading
	Flour, for breading
3	Egg(s), for breading
	Bread crumbs, for breading
	Vegetable oil, to fry

FOR THE BEANS

60 g	QimiQ Classic
400 g	Green beans
	Salt and pepper
2	Garlic clove(s)
1 tbsp	Butter
2 tbsp	Mustard
	Spring onion(s), chopped
	Radishes, sliced
	Cress , to sprinkle

TO GARNISH

	Lemon jam
	Sage leaves, deep fried
sheets	Flat-leaf parsley, deep fried

METHOD

1. Peel and halve the onions. Place the rabbit and onions in plenty of cold water, add a few juniper berries, mustard seeds, bayleaf and salt. Cover and cook for approx. 45 minutes or until the bones can be pulled out of the meat. Allow to cool.
2. For the beans, cook the beans in salted water until tender to the bite. Drain (put the drained water to one side) and quench with ice cold water.
3. Peel and chop the garlic, add to the butter and heat up. Add the QimiQ Classic and mustard. Add enough bean water to achieve a smooth and creamy consistency. Season to taste, pour the sauce over the green beans and sprinkle with chopped spring onion greens, radish and cress.
4. Remove the rabbit meat from the bones. Toss the meat in butter milk, flour and whisked egg and coat with bread crumbs. Pat the cooked onion dry with a kitchen towel and bread in the same way as the rabbit meat.
5. Deep fry the meat and onion until golden brown, and place on kitchen towel to drain off excess fat.
6. Serve the deep fried rabbit and onion with the cream green beans and lemon jam garnished with deep fried parsley and sage leaves.