



# FILLET OF RABBIT IN COGNAC SAUCE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Reduces skin formation



15



easy

## INGREDIENTS FOR 4 PORTIONS

**500 g** Rabbit fillet  
Salt and pepper

**1 tbsp** Butter

**2 tbsp** Olive oil

## FOR THE SAUCE

**250 g** QimiQ Cream Base

**2 tbsp** Shallot(s), finely chopped

**125 ml** White wine

**30 ml** Brandy

**500** Vegetable stock  
Salt and pepper

## METHOD

1. Preheat the oven auf 60 °C (conventional oven).
2. Season the fillets with salt and pepper and fry in the hot butter/oil mixture. Remove the meat from the pan, wrap in tin foil and place in the warm oven to keep warm.
3. Fry the shallots in the meat juice. Douse with white wine, cognac and vegetable stock and reduce.
4. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
5. Season the sauce with salt and pepper and serve with the rabbit fillet.