



RABBIT FILLET ON BAKED APPLES IN MULLED WINE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible
- Acid, heat and alcohol stable



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE BAKED APPLE

250 g Apple(s), sour, sliced

20 g Butter

5 g Sugar

250 ml Mulled wine

FOR THE RABBIT

600 g Rabbit fillet

Salt

Pepper

20 ml Peanut oil

FOR THE SAUCE

125 g QimiQ Classic, chilled

375 ml Gravy

2 cl Calvados

METHOD

1. For the apples: fry the apple slices and sugar in the butter. Douse with the mulled wine and allow to draw for 1 minute. Remove the apples from the pan and reduce the mulled wine by two thirds. Brush the apple slices with the reduced mulled wine.
2. Season the rabbit. Fry in oil, remove from pan and keep warm.
3. Using the same pan, drain off the oil. Douse with the remaining mulled wine stock. Add the gravy and finish with the cold QimiQ Classic and Calvados.
4. Slice the rabbit fillets and arrange on the apple slices. Sprinkle with the sauce and serve.