



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 Classic, chilled

2 tbsp Shallot(s), finely chopped

15 g AP Flour

125 ml White wine

30 ml Brandy

500 ml Vegetable stock
Salt and pepper

METHOD

1. Preheat an oven auf 140 °F (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, dust with flour and continue to fry for approx. 1 minute. Douse with white wine, cognac and vegetable stock and reduce.
4. Finish the reduced sauce with the cold QimiQ Classic and season with salt and pepper.