

## RABBIT WITH HERB PANNA COTTA BY FERDINAND FRAUENEDER



## **QimiQ BENEFITS**





## **INGREDIENTS FOR 10 PORTIONS**

FOR THE RABBIT	
1500	
FOR THE MARINADE	
125 ml	Olive oil
125 ml	Grape seed oil
1 tbsp	Dijon mustard
1	Dry white wine
1	Thyme sprig(s)
2 tbsp	Honey
FOR THE HERB PANNA COTTA	
500 g	QimiQ Classic, room temperature
180 ml	Milk
200 g	Sheep's cream cheese
4 tbsp	Mixed herbs, finely chopped
1 tbsp	Olive oil
	Salt
	Black pepper
1 dash of	White balsamic vinegar

## **METHOD**

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