

## **Recipe – rabbit pithivier (pie)**

Serves 4 people

### Ingredients-

1 x oven ready rabbit = 1 x loin cut and trimmed into 4 pieces with skin removed  
2 x legs  
2 x shoulders + carcass braised (see notes)

### Braised rabbit legs-

### Method-

1. seal off the rabbit legs, shoulders until golden brown, then roast off the chopped carcass and place into a large sauce pan
2. barely cover with water, sprig of thyme, crushed garlic clove ,chopped carrot and onion
3. bring to the boil, then reduce to a simmer and cook slowly for at least 3 hours (until the leg meat appears to fall off the bone)
4. when cooked strain off the stock and retain to make a sauce and carefully pick the leg meat off the bone and place to 1 side to make the stuffing with.

### For the stuffing-

Picked /braised legs pheasant  
4 x tablespoon finely chopped onion  
1 x garlic clove finely chopped  
1 x sprig thyme (leaves finely chopped)  
1 x carrots finely chopped  
1 x parsnip finely chopped  
1 x tablespoon sherry vinegar  
1 x tablespoon Madeira  
1 x tablespoon tarragon  
1 x table spoon whole grain mustard

### Method-

1. Sweat off the onion, garlic and thyme in a frying pan with a little olive oil
2. Then add the carrots and parsnips
3. Cook out for a few minutes, then add the vinegar and Madeira and reduce
4. Correct the seasoning to taste, remove from the heat, place in a bowl and allow to cool

### Assembly of the pie

(For this you will require a 4 oz ladle, lined with a little oiled cling film to use as a mould)

### Method-

1. Seal off the 4 trimmed pieces of rabbit loin in a frying pan, remove onto a cold plate.

2. Then add a tablespoonful of the stuffing into the mould, place the sealed piece of rabbit loin on top then a little more of the stuffing.
3. Wrap round the cling film, press firmly with palm of hand, and turn out of the mould/ladle. Place on tray.
4. repeat the process with the rest of the pies then place into fridge to allow to set for 15 minutes
5. cut out 4 x 10 cm diameter puff pastry , then egg wash
6. Carefully remove the cling film from the pies and place dome side down in middle of the pastry.
7. carefully fold the pastry around and to the middle of each pie
8. turn over, place on a baking sheet, egg wash and refrigerate for 10 mins
9. remove from the fridge and using a turning knife , score with the tip from the centre of the pastry around to the bottom to create a curved affect
10. oven bake in pre heated oven @ 190 degrees Celsius ( gas mark 5/ 375 f) for 15 minutes
11. allow to stand for 3 mins before serving

nb-

These pithiviers can be made well in advance up to 3-4 days,  
They can also be frozen, but would suggest that they are defrosted the night before.