



EASTER BUNNY CASSEROLE

Recipe Sheet No 17

Hampshire Farmers Markets Recipe Sheets



Serves 4

Ingredients

2 tbsp butter, plus a little oil
1 rabbit, jointed
16 button onions or small shallots, peeled
16 button chestnut mushrooms
6 rashers of smoked bacon, cut into strips
4 cloves of garlic, finely chopped
1 heaped tbsp plain flour
500ml beer or ale
2 bay leaves, small bunch of thyme, half a leek and some parsley stalks tied together with string
Sea salt & crushed black peppercorns to season

Method

Pre-heat the oven to 150°C / GM4. In an oven-proof casserole dish over a medium-high heat, seal the rabbit pieces on all sides in the butter and oil until nicely browned. Remove from the pan, add the onions or shallots and colour all over. Add the bacon and sauté until golden and sizzling. Add the mushrooms and garlic and continue cooking for 1 minute. Stir in the flour then add the beer, scrapping the bottom of the pan to release any sticky bits. Return the rabbit pieces along with the trussed herbs and bring to the boil. Cover the casserole and slowly braise in the oven for 1 ½ to 2 hours or until the rabbit is tender and the sauce is has thickened. Season to taste and serve with fluffy mashed potatoes (made with farmers market potatoes, cream & butter of course!) and shredded Savoy cabbage, stir fried with onion and garlic, lightly dressed with balsamic vinegar.