

Confit Rabbit Pappardelle Recipe

5oz Confit Rabbit

- 1 whole rabbit, skinned and cut into 8 pieces
- 1 shallot, peeled
- 10 cloves garlic, peeled
- 3 fresh bay leaves or 6 dried
- 8 cloves
- 15 to 20 whole black peppercorns
- 3 Sprigs Thyme
- 2 Sprigs Rosemary

Cooking Instructions

• 1. Preheat the oven to 300°F (148° C). Rinse the rabbit under cold running water and pat dry with paper towels.

• 2. In a heavy lidded 4-quart or larger pot or a large Dutch oven, combine the rabbit with the shallot, garlic cloves, bay leaves, cloves, peppercorns, thyme, rosemary, mustard seeds, and 1 tablespoon of kosher salt. Add enough oil to cover the meat by about half an inch. Place a piece of parchment paper cut to fit your pot on the surface of the oil. Cover the pot with its lid and transfer to the oven. Check the contents of the pot occasionally—the oil should never come to a full simmer. You may need to reduce the heat. Cook until the meat is tender but not falling apart, about 3 hours. Remove the pot from the oven. (To make the Confit in advance, you can cool the rabbit to room temperature and refrigerate overnight or up to 3 days. You must slowly heat the pieces in Confit oil in a warm oven before grilling or searing, otherwise the center will be cold.)

4oz Fresh Herb Hand Cut Pappardelle

2oz Grilled Bias Cut Asparagus

2oz Oyster Mushrooms

2oz Grilled Yams

2oz Spinach

4oz Chicken or Rabbit Stock Reduced

1oz Whiskey

2oz Butter

1oz Small Diced Beets

1oz Parmesan Cheese, Fresh Preferred

Sauté all Vegetables except Spinach in 1oz of butter, Remove from flame and add whiskey and Stock.

Reduce by Half, incorporate Butter, Add in Blanched Pasta and Spinach. Season with Salt and Pepper, Garnish with Small Diced Beets and Fresh Reggiano Cheese.