



Rabbit Saddle with Paprika Cream Sauce and Vegetables

🕒 30–40 Min   

Preparation

- 1 Season the rabbit saddle, cook until medium-rare, brush with butter and roll in parsley.
- 2 Peel vegetables, slice into strips and cook in salted water until al dente. Combine the cream and the game stock and reduce, stir in the ground paprika.
- 3 Add the vegetables and toss through. Allow to marinate, adding additional whipped cream and white pepper as required.
- 4 Serve. Slice the rabbit saddle and arrange on top.

HINT: You can use a similar method to create a rabbit and paprika soup.

Ingredients 4 Portions

♦ = Kotányi Produkte

1 kg	Rabbit saddle, fat removed
2 pcs.	Kohlrabi
200 g	Carrots
200 g	Zucchini
1 pcs.	Celeriac
200 ml	Game stock
200 ml	Cream
	Oil for frying
	Parsley, finely chopped
	Butter, for glazing
1 pinch	♦ Table Salt
1.5 tsp.	♦ Paprika Special Sweet
1 pinch	♦ Pepper White, Ground

