

Rabbit Saddle with Paprika Cream Sauce and Vegetables

30–40 Min

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

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.