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HUG Snack Tartelettes Square 7 cm Braised Rabbit Shanks with Merlot



Recipe created by Rebecca Clopath – from the recipe book “Ecken & Kanten” [“Rough Edges”]

Recipe for 4 people

Ingredients

4	HUG Snack Tartelettes Square 7 cm
100 g	rabbit shanks
100 g	Merlot
200 g	veal stock
10 g	freshly picked tarragon
100 g	mashed potatoes
80 g	leeks to garnish

Preparation

Season the rabbit shanks and braise them on both sides. Deglaze with the Merlot and add the veal stock. Braise the meat for about 1.5 hours until it is tender. Remove the rabbit shanks from the stock and keep covered. Add tarragon to the stock, adjust the flavouring and reduce the liquid until it becomes a sauce. Place the pieces of meat in the sauce until serving to prevent them from becoming dry. Fill the tartelettes with the mashed potato, top with the cooked leeks, and then insert the rabbit shanks with sauce.