

Loin of Rabbit Stuffed with Sicilian Olives, Leek Wrapped in Pancetta with Carrot Puree and Mustard Fruit Syrup



Recipe by: Cleo Kerameas - Contestant

Ingredients

Carrot Puree

40g butter
1/2 leek, sliced
2 carrots, peeled and diced
50ml white wine
250ml water

Roast Swede

1 swede, peeled and 2cm cubed
20ml extra virgin olive oil
1 sprig lemon thyme, leaves

Mustard Fruit Syrup

1/2 leek, finely sliced
150ml white wine
1 clove garlic
1 sprig lemon thyme
30ml mustard fruit liquid
20ml lemon juice

Rabbit

20g butter
1/2 leek
1/2 clove garlic
3 olives, pitted
4 x pancetta
1 rabbit loin
1 tablespoon olive oil
Lemon thyme leaves, to garnish
Pear mustard fruit, thinly sliced, to garnish

Method

1. Preheat oven to 180°C.
2. For the carrot puree, melt 20g butter until foaming and sauté leek until tender. Add carrots and cook for 3 minutes. Add wine and water and reduce. Remove carrot once tender, puree with 20g cold butter, sieve, season.
3. Boil swede for 10-15 minutes or until tender, drain. Toss in oil, sprinkle with thyme and roast until golden
4. For syrup, add leek, wine, garlic and thyme to a small saucepan. Bring to the boil and simmer for 10 minutes until thickened. Add mustard fruit liquid and cook another 3 minutes. Add lemon juice to taste
5. For rabbit, heat butter in a small frying pan until foaming and sauté leek and garlic until soft. Puree olives, add leek mixture and mix together. Place pancetta overlapping on a piece of cling film. Place rabbit loin on top. Slice a pocket in the rabbit loin and fill

with olive mixture. Roll tightly in cling wrap and rest in refrigerator. Poach for 6 minutes, unwrap and roast in oven in 1 tablespoon olive oil.

6. Place a dollop of carrot puree and run down the plate. Slice 1 inch slices of rabbit and place beside carrot, arrange roasted Swedes and drizzle with syrup. Garnish with lemon thyme leaves and sliced mustard fruits.