



Rabbit lasagne



Reconnecting People With Food From Nature



Rabbit Lasagne

A delicious wild, lean meat

INGREDIENTS

You will need:

- 4 rabbits, offal removed & jointed
- duck or goose fat,
- 8 rosemary sprigs,
- 4 bulbs garlic, cut in half across the equator (skin on)
- 4 leeks, sliced,
- fresh lasagne sheets

Sauce:

- 100g butter, 3 tbsp plain flour
- ½ pint full fat milk, 1 bay leaf
- 1 onion, 5 cloves,
- 200g parmesan, salt & pepper

METHOD

- Put the rabbit joints in a large dish and cover with fat. Add rosemary, cover with grease-proof paper so it touches the fat. Put the lid on and cook in the oven for 3-4 hours until tender. Put the garlic bulbs into aluminium foil parcels, drizzle with olive oil and scrunch them so they are sealed. Oven cook for 1 hour.
- Sauté the leeks in butter until soft. Leave to cool.
- To make the white sauce, warm the milk with the bay leaf, peppercorns and the onion studded with cloves. Strain and set

aside. Melt the butter, stir in the flour and cook gently for 2 mins, slowly adding the milk. Grate half the parmesan into the sauce.

- Pick the meat off the rabbit and pull it into pieces. Mix the leeks and the flesh from the garlic bulbs with 2/3 of the sauce.
- Layer the meat, sauce and pasta sheets. Top with the remaining sauce and grated parmesan.
- To cook, put in pre-heated oven at 180°C for 20 minutes or until bubbling and golden.
- Serves 4 -6

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