

## **Roasted Fillet of Rabbit wrapped in Local Bacon carrot and thyme rosti, local spring cabbage, Yorkshire ale jus**

Serves 2

### **Ingredients**

2 rabbit fillets  
4 slices streaky bacon (local)  
2 carrots  
2 baking potatoes peeled  
A few sprigs of thyme chopped, approximately 1 teaspoon when chopped  
2 large leaves of spring cabbage  
2 bottles of Daleside Ale  
4 leaves of Savoy cabbage  
½ pint of good beef or game stock  
200 g butter  
4 tablespoons vegetable oil  
2 shallots  
Salt and pepper

### **Method**

Trim the rabbit fillets and wrap in the bacon.  
Heat 50 g of the butter and a little oil in a pan and when hot seal the surface of the meat.  
Then place in the oven at 180 °c for approx 15 to 20 minutes.  
Part cook the potatoes in boiling water until about ¾ cooked, then cool in cold water.  
Grate the potatoes and carrots and mix with the chopped thyme, salt, pepper and 100 g butter.  
Shape into two rings about an inch high and cook in the pan until both sides are coloured. Finish cooking through in the oven 10 minutes at 180 °C  
Chiffonade the savoy cabbage by cutting into thin strips.  
Chop the shallots and cook slowly in a little oil, then mix with the cabbage.  
Place the spring cabbage leaves briefly in boiling water to blanch them then lay them out on cling film and season with salt and pepper.  
Add the savoy cabbage and shallot mix and wrap up into 2 balls.  
Poach in simmering water for 10 minutes.

### **For the sauce**

Add the ale to the meat pan and cook to dissolve the caramelised sediment (this is called deglazing) and continue heating to reduce by a ⅓.  
Add a few sprigs of thyme and add the stock and reduce further.  
Finish off by whisking in about 50 g of butter until the correct shine and consistency is achieved.  
Season.

**To assemble the dish**

Put the rosti to one side of each plate

Once each rabbit has rested, carve each into 3 pieces at an angle and layer on top

At the side add the local cabbage ball that has been buttered and seasoned. Finally drizzle the sauce over and around.

Enjoy!