

Rabbit in cream

Cuisine: **Czech**
Food category: **Poultry**




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Company: **Retigo**





Program steps


1


 Combination


 70 %

 Termination by time

 01:40 hh:mm

 135 °C

 80 %



Ingredients - number of portions - 4		
Name	Value	Unit
rabbit	1	pcs
whipped cream 33%	250	ml
bacon diced	200	g
salt	1	g
dry white wine	0.5	l
butter soft	100	g
freshly ground black pepper, ground	1	g
carrot	600	g
parsley root	200	g
celeriac	200	g

Nutrition and allergens	
Allergens: 7, 9	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, B6, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	697.8 kJ
Carbohydrate	19.2 g
Fat	66 g
Protein	4.7 g
Water	0 g

Directions

Clean the root vegetables, cut them into cubes and fry them in a pan together with bacon. Clean the rabbit, season it and place it on the roasted root vegetables. Pour in the wine and let it cook. Take out the meat and mix the base and soften it with cream and butter.