

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 %	
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Ingredients - number of portions - 4

Name	Value	Unit
rabbit	1	pcs
whipped cream 33%	250	ml
bacon, minced	200	g
salt	1	g
dry white wine	0.5	l
butter	100	g
ground black pepper, ground	1	g
carrot	600	g
parsley root	200	g
celery root	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.