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Organic Rabbit Riette with Truffled Asparagus Tart and Toasted Breads

The HWY
On Anzac Highway

Rabbit Riette Ingredients Step 1:

1 Rabbit
4 Bay Leaves
2 cloves of Garlic
1 bunch Thyme
1 White Onion sliced
500g Duck Fat
2lt Lamb Stock

Method

Slowly braise all ingredients for about 2 and half hours until rabbit is tender and falls off the bone. Remove rabbit, shred meat finely and strain the stock through a fine cloth, skim fat off and set aside.

Rabbit Riette Ingredients Step 2:

100g Pancetta finely sliced
1 Brown Onion finely diced
1 bunch Thyme
4 Bay Leaves
2 tsp Black Peppercorns
Sock from step 1

Method

Lightly fry all ingredients, add rabbit, stock and fat, simmer on low for approximately two hours. Season with salt and pepper, cover and leave to set in the fridge.



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Truffled Asparagus Tart

Ingredients

200ml Cream

1 Egg

1 Egg Yolk

3 stems Asparagus

1 tblsp White Truffle Pate

Salt and Pepper

4 Shortcrust Pastry Cases

Method

Blanch asparagus in boiling water and refresh in ice water. Blend all ingredients and season with salt and pepper.

Fill pastry cases to brim and place on baking tray lined with baking paper. Bake at 130 degrees until just set, allow to cool and then refrigerate.

Breads

Ingredients

1 thinly sliced slab of Focaccia

Garlic Oil

Salt and Pepper

Parmesan Cheese

Method

Thinly slice focaccia and lay out on a lined oven tray. Brush with garlic oil, season and sprinkle lightly with parmesan, bake at 100 degrees until dry,

Presentation

Spoon approximately ½ cup of the rabbit riette onto a plate along with 1 tart and a few slices of the focaccia bread.

Garnish with picked baby herbs and dress the plate with very small amount of white truffle oil.