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Tuscan Ribbolita

**Crowne Plaza
Bradd Johns**

For this dish you will need to have prepared a:

White Bean Puree
Soup Base
Rabbit Confit

You will also need:

Garlic and Rosemary Oil (olive oil infused with garlic and rosemary)
Torn black cabbage leaves (Cavalo Nero)

White Bean Puree

300g Harricot Beans dry
2 Garlic Cloves
Sprig of Rosemary

Method

Soak beans overnight in water.

Place in a pot and cook with two cloves of garlic and a sprig of rosemary. Proceed to cook beans until just tender.

Remove half the beans. Continue to cook other half until they completely collapse, drain well and remove rosemary stalk.

Blitz until smooth in a food processor, gradually adding Garlic and Rosemary Oil in a fine stream.

If puree becomes a little thick add some of the soup stock (see below).

Refrigerate and set aside.



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Soup Base

50g Carrot
50g Celeriac
50g Onion
50g Leek
1.5lt Vegetable Stock
Sprig of Rosemary
Olive Oil

Method

Dice all vegetables to about 1 cm.
Sweat together in olive oil and add rosemary and half of the beans which were cooked until just tender (see above).
Add vegetable stock and cook for a further 5 mins.

Rabbit Confit

2kg Rabbit Legs
1 kg Duck Fat
4 Garlic Cloves
100g Thyme
Sea Salt
Lemon Zest
Sprig of Rosemary

Method

Rub legs with rosemary and garlic and season with sea salt and leave over night
Rinse off the salt and place in a pot covered with duck fat, garlic cloves and rosemary.
Bring to simmer and cook gently for 1.5 – 2 hours at 90 C or until the meat flakes off the bone.
Allow to cool in the liquid.



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To Serve

Whisk 4 tablespoons of White Bean Puree into 300ml of the soup base.

Bring to boil.

Throw in a handful of Cavalo Nero and pour on top of flaked rabbit pieces which are in a bowl.

Drizzle with Garlic and Rosemary Oil and freshly cracked pepper.