

RABBIT IN HAZELNUT AND MUSTARD CREAM SAUCE

INGREDIENTS

1 rabbit, cut into pieces
1/2 cup hazelnuts, toasted and chopped
1 onion, diced
2 garlic cloves, minced
1/2 cup white wine
1/2 cup heavy cream
2 tablespoons Dijon mustard
2 tablespoons butter

METHOD

1. Brown rabbit in butter. Remove and set aside.
2. Sauté onion and garlic, deglaze with wine.
3. Add cream, mustard, and rabbit. Simmer for 45 minutes.
4. Stir in hazelnuts and serve.