

## **Rabbit in White Wine and Mustard**

### **Ingredients:**

- 2 small wild Rabbits, jointed
- 1 Large Onion, roughly chopped.
- 1 Clove Garlic, crushed
- 1 Stick Celery, roughly chopped
- Bouquet Garni
- 1 Leek, finely chopped
- Seasoned Flour
- 1 tbs French Mustard
- 1 Bottle, Dry White Wine
- 1 dsp Double Cream
- Salt and Black Pepper
- Pinch of Thyme
- Croutons to garnish
- Parsley, to garnish.

### **Method:**

Heat some oil and sauté vegetables and garlic, put in a casserole.

Roll the Rabbit pieces in seasoned flour and fry until sealed. Add to casserole.

Deglaze pan with a cupful of wine and add to casserole. Add Bouquet Garni, salt and pepper.

Place the casserole in a moderate oven and cook for about 30 minutes.

### **To Serve:**

Remove Rabbit pieces from casserole, and reduce the sauce. Stir in the cream and garnish with croutons and parsley.

Oven Ready Game is available from us - visit our [Oven Ready](#) page for prices.