



RABBIT RILLETTE

500g rock salt
8 rabbit shoulders
3 bay leaves
15 peppercorns
½ bunch thyme
6 cloves garlic
2 litres duck fat
50g Dijon mustard

Put rabbit, salt, bay leaves, thyme, peppercorns and garlic into a tray and allow to marinate for 2 hours.

Wash salt off rabbit gently under cold water and place into a metal tray with bay leaves, thyme, peppercorns and garlic.

Pour melted fat over rabbit.

Cook at 130° c for 4 hours or until rabbit falls apart.

Pull meat off bones and discard bones. Set aside 1/3 of rabbit meat. Put remaining rabbit into a bowl and stir with a sturdy spoon vigorously.

Stir in mustard and seasoning.

Add 150g of duck fat, 50g at a time.

Add balance of meat and allow to set.

ENJOY!

FROM COLLINS QUARTER HEAD CHEF MICHAEL NUNN