

Wild Mushroom Stuffed Rabbit Saddle Wrapped in Serrano Ham with persiMon® Purée



A superbly elegant main dish combining the rustic appeal of rabbit and Serrano ham with the delicately tangy sweetness of persiMon®.

Makes 4 servings

SAUCE

- 1 rabbit
- 2 onions
- 1 carrot
- 1 leek
- 3 bay leaves
- Pinch of salt and black pepper
- 2.5 oz (75 mL) red wine
- 8 cups (2 L) water

RABBIT SADDLES

- 14 oz (400 g) wild mushrooms
- 4 persiMon®
- 1.75 oz (50 mL) maple syrup
- Salt and pepper
- 3.5 oz (100 g) Serrano ham
- 2 rabbit saddles



PREPARATION

Sauce:

- Place rabbit and vegetables on a baking sheet, and grill in the oven at 500 °F (260 °C) until browned. Add bay leaves and pepper, then deglaze with red wine.
- Place the grilled rabbit in a saucepan and add 8 cups (2 L) of water. Bring to a boil and let reduce. Strain mixture. Set aside.

Stuffed Rabbit Saddles:

- Sauté the wild mushrooms. Set aside to cool.
- Peel and slice the persiMon®, place on a baking sheet and drizzle with maple syrup. Add salt and pepper and bake at 400 °F (200°C) for 10 minutes. Purée in a blender until smooth. Set aside.
- On a sheet of plastic wrap, lay out the slices of Serrano ham, top with the rabbit saddles, then stuff the saddles with mushrooms. Using the plastic wrap, roll each saddle with the Serrano ham into a tight roll, closing it with the plastic wrap. Cut the stuffed saddles crosswise, in thick slices about 1 ¼-inch (3 cm) thick. Remove the plastic wrap from each slice. Place 8 slices in a pan and cover with sauce on low heat about 15 minutes.

PRESENTATION

- Reheat persiMon® purée and place a big spoonful on one side of the plate, spreading it out towards the other edge. Place 2 slices of rabbit saddle directly on the purée, and drizzle with sauce. Garnish with a few sprouts of coriander, and a pinch of Espelette pepper for added colour.

Source: Chef Alonso Ortiz, Pintxo Restaurant

