



Rabbit Lasagne

Serves 4

4 wild rabbits, ofal removed and jointed,
duck or goose fat,
8 rosemary sprigs,
4 bulbs garlic, cut in half across
the equator (skin on)

4 leeks, cut down through middle
then sliced into half moons,
fresh lasagne sheets (buy more than
you think you need)

Sauce:

100g butter, 3 tbsp plain flour
½ pint full fat milk, 1 bay leaf
1 onion, 5 cloves,
200g parmesan and salt and pepper



Method

- Put the rabbit joints into a large dish and cover with the fat. Push in the rosemary and cover with grease-proof paper so it touches the fat. Put on a tight fitting lid and cook in the oven for three-four hours until meltingly tender. At the same time, put the garlic bulbs into aluminium foil parcels, drizzle with a little olive oil and scrunch them up so they are sealed. Oven cook for one hour.
- Gently sauté the leeks in butter until they are soft but not coloured. Leave to cool.
- Make the béchamel sauce by heating the milk with a bay leaf and the skinned onion studded with the cloves. Add a few whole black peppercorns. Melt the butter and stir in the flour, then cook for a couple of minutes on a low heat. Slowly add the milk through a sieve and stirring to combine. Once added check the consistency, it should be runny enough to pour but thick enough to coat the back of a spoon. Grate half the parmesan into the sauce. Cool with greaseproof touching the top to prevent a skin forming. When the rabbit has cooled slightly, pick all the meat off the bones and discard the bones. Tear the meat into bite-sized pieces and mix through two thirds of the sauce with the leeks. Squeeze the flesh from the garlic bulbs into a bowl and squash slightly before adding to the sauce as well.
- In your lasagne dish, start layering the meat with the pasta sheets, starting with the meat and finishing with a layer of pasta. Spread the remaining white sauce over the top and grate the remaining parmesan over the top.
- When ready to cook, put in pre-heated oven at 180°C for 20 minutes or until bubbling and golden.