

Rabbit with Dijon Mustard

Preparation time: 5mn

Cooking time:1h

Ingredients for 6 people:

- 1 rabbit (4 legs and 1 saddle)
- 50 g of butter
- 1 cup of dry white wine
- Salt & pepper
- 1 cup of Dijon mustard
- 150g of crème fraiche
- Parsley

Cut the whole rabbit into pieces and sear in the butter in a casserole, until golden brown. Add the wine, salt and pepper and the mustard. Stir to make sure the meat get all coated with the mustard. Cover and cook for 45mn on medium heat.

When cooked remove the rabbit out of the casserole. Add the crème fraiche to the mustard sauce, then return the rabbit into the casserole and add the parsley on the top. Serve as is with steamed potatoes or pasta.

Enjoy.

Le Creuset casseroles are the perfect cooking casserole for this type of recipes, and are also used as the serving dish.

Le Gastronomme