



This quintessential french dish is quite simple and packed with flavour. I love the addition of crispy herbs for texture, and you can happily substitute pork (photographed here) if you are opposed to or cannot find rabbit.

### LAPIN À LA MOUTARDE

#### Ingredients:

4 tbsp Dijon mustard  
2 tbsp olive oil  
1 rabbit, jointed into 8 pieces  
2 tbsp butter  
2 shallots, peeled and diced  
1 clove garlic finely chopped  
100ml dry white wine  
150ml heavy cream  
150ml chicken stock  
Fresh rosemary and sage  
Salt & pepper to season



#### Directions:

Remove rabbit from refrigerator and bring to room temperature. Season with salt and pepper. Heat oil in a heavy bottom sauté pan over medium-high heat. Add one sprig of rosemary and 4 sage leaves. Allow to crisp, then remove. At the same time sauté the rabbit pieces until browned and continue to cook for about 10 minutes. Transfer to warm dish and set aside.

Heat butter in the same pan over medium heat, add shallots and cook for about 5 minutes or until softened. Add garlic and continue to cook for 1 minute.

Add white wine to the pan and cook for 2-3 minutes until reduced. Add cream, mustard and stock, stir well and continue to cook for 5 minutes. Season with salt & pepper. Lower the heat, return rabbit to the pan (along with any juices) and continue to cook for 10 minutes, until the sauce is thickened and the rabbit is cooked. Adjust seasoning as needed. Crumble crisped herbs over rabbit just before serving.

Serves 4.