

# Rabbit with fresh goats cheese and pink ginger Small ravioli with its new garlic emulsion

For 6 servings

- 2 Rabbit legs
- 1l of Olive oil • 6 cloves of new Garlic
- A small handful of coarse Salt • The peel of 1 Lemon
- 200 g of Goats cheese • 30 g Pink ginger
- 30cl Milk • 10cl of Liquid cream
- 5cl of Olive oil
- 1 pinch of dried Thyme
- 2 Egg yolk • 2 packets of Chinese raviolis pastry



## La Vieille Ferme

### Blanc

La Vieille Ferme is a genuine wine full of aromas !

To accompany it, a traditional Cuisine with rabbit and fresh goats cheese. With notes of white flowers and an exotic nose this wine prompted me to cook with garlic and pink ginger. This brings a delicate touch with an Asian influence.



1/ Place the rabbit legs, the garlic cloves, the coarse salt and the lemon peel in a pan with the olive oil and let it cook for 1h30. Once the rabbit is preserved let it rest in the pan and when it has cooled down to room temperature, de-bone the legs and drain the garlic and the lemon peel.

2/ Chop the rabbit coarsely. In a bowl add to the rabbit, the grated pink ginger and the goats and pour the garlic and Thyme emulsion over the cheese that you will have crushed with the back of a fork. Mix with some of the left over olive oil and season. Your stuffing is ready. You can now make your raviolis parcels making sure you close them with the egg yolk.

3/ In a pan, bring to the boil the milk, the cream and the 5cl of Olive oil, season and add the garlic with the Thyme. Once the garlic cloves are soft, push the mixture through a sieve. Season and just before serving, blend the emulsion with a hand blender.

4/ Cook the ravioli in boiling water with a pinch of salt and a drop of olive oil. Serve the raviolis in a dish and pour the garlic and Thyme emulsion over the raviolis.

Serve with a chilled bottle of La Vieille Ferme (10/12°C°).

FAMILLE PERRIN

