

From the
Left Bank
kitchen

LAPIN A LA MOUTARDE

INGREDIENTS:

- 1 large rabbit (3-4 lbs), cut into serving pieces
- salt and freshly ground black pepper
- 1/4 cup flour
- 4 tbsp unsalted butter
- 1 small onion, finely chopped
- 12 each button mushrooms
- 1/2 cup Chablis wine or other dry white wine
- 1 cup chicken broth
- 1 cup of mixed diced carrots, celery, and onion
- 1 bouquet garni (thyme, parsley, bay leaf)
- 1/3 cup crème fraîche
- 1/2 cup Dijon mustard
- 2 tbsp fresh parsley, finely chopped
- 8 oz egg noodles, cooked

DIRECTIONS:

Season the rabbit pieces with salt and pepper, smear with a little flour, and remove excess coating.

Heat 2 tbsp of the butter in a large skillet over medium-high heat. Sear rabbit pieces, turning frequently, until rabbit is very crisp, about 15 minutes. Transfer to a platter.

Reduce heat to medium and melt remaining 2 tbsp butter in skillet. Add the mixed diced vegetables, then the mushrooms, and cook until light brown, stirring occasionally until softened, 8-10 minutes.

Add Chablis wine to skillet and scrape up any browned bits. Add the chicken broth and bring to boil, then return rabbit pieces to the skillet, along with bouquet garni. Cover and cook until rabbit is tender, about 35 minutes.

Remove the rabbit, then reduce the sauce by half, stir in crème fraîche and Dijon mustard, then simmer for 8 minutes. Remove from heat and let the sauce rest while you cook the egg noodles, then finish with little raw butter.

Dress the noodles on a large platter and top with the rabbit pieces. Taste the sauce for seasoning and pour on top of the dish. Garnish with freshly chopped parsley.