

Rabbit and Ceylon Green Tea Soup with Confit Rabbit in Jiaozi Pastry, Chervil and Dill



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Johnny Triscari

- Sub Category Name

Food

Savory

- Recipe Source Name

The Chefs and the Tea Maker - 2008

Used Teas



Pure Ceylon Green Tea

Ingredients

Rabbit and Ceylon Green Tea Soup with Confit Rabbit in Jiaozi Pastry, Chervil and Dill

- 1 tea bag Dilmah Pure Ceylon Green Tea
- 100g Rabbit meat
- 10g each of - onions, carrot, celery, celiac, parsnip (diced)

- 2g Garlic (finely diced)
- 500ml Chicken stock
- 1 Bay leaf
- 2 sprigs Chervil
- 2 sprigs Dill
- 2 sprigs Italian parsley
- 1 tomato (finely diced)
- 50ml Olive oil
- 1 Lemon (juiced)
- 6 Jiaozi pastry (rice pastry)

Methods and Directions

Rabbit and Ceylon Green Tea Soup with Confit Rabbit in Jiaozi Pastry, Chervil and Dill

- Fry the rabbit in olive oil until lightly browned. Add the vegetables and garlic and cook for a further 5 minutes.
- Add chicken stock and bay leaf and cook for 1 hour. Remove the meat and shred reserving $\frac{1}{2}$ for the pastry.
- To place the rabbit in the jiaozi pastry simply ball up some rabbit meat with a little bit of the herbs and place on the pastry. Rub with water and cover with another piece of pastry to seal the parcel.
- To finish simply heat the soup with the green tea, rabbit meat and vegetables.
- Place the pastry into the soup and cook for 5 minutes. Remove the green tea, season with salt and pepper, add the remainder of fresh herbs and tomato and serve.