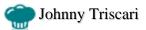


Rabbit and Ceylon Green Tea Soup with Confit Rabbit in Jiaozi Pastry, Chervil and Dill





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- 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 ½ 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.

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