



Pappardelle with Rabbit, Herbs and Cream

Serves 4

2 cups fresh thyme leaves

salt & freshly ground pepper

olive oil

rind of 2 lemons

1 whole rabbit or 4 legs

1 clove garlic, peeled and finely chopped

1 small red onion, peeled & finely chopped

3 cups white wine (La Frenz Riesling 49!)

285ml double cream

fresh pappardelle pasta

handful of grated parmesan



Method

In a mortar and pestle, crush the fresh thyme, add salt and pepper plus a good 'lug' of olive oil and lemon rind. Massage this onto the rabbit and set aside for 15 minutes to 1 hour.

In a hot pan with a tight-fitting lid, fry the rabbit until lightly golden. Add the thyme marinade, garlic and onion and continue cooking until softened. Add the white wine and place on the lid and simmer slowly for 1 hour, or until rabbit is cooked through. If necessary, periodically add in a little water so the pan does not dry up.

When rabbit is cooked, remove from pan, let cool slightly, then use 2 forks to remove all the meat from the bones. Put the meat back into the pan with the cooking juices, add the cream and reheat.

Cook pappardelle in salted water until al dente. Drain and toss with the creamy meat sauce.

Season with salt and pepper if necessary and add the parmesan. Toss and serve.

Note: chicken can be substituted if rabbit is unavailable.

Pair with a glass of LA FRENZ 2019 Riesling clone 49.