



## Leg of rabbit cooked with exotic spices

### Ingredients

for 6 persons

6 legs of rabbit

Salt, pepper

#### For the spice oil

1 l. Olive oil

5 tbs. Szechuan pepper

1 g. Saffron

4 tbs. cumin

4 aniseed stars

1 bunch fresh coriander

3 crumbled cinnamon sticks

Grated zest of 5 oranges

6 cloves of garlic

50 g. fresh ginger  
( finely chopped )

2 sprigs of lemongrass  
( finely chopped )

#### Fennel puree

3 large fennel bulbs

2 shallots

250 ml cream

olive oil

Pernod

salt, pepper

30 g. whipped cream

### Preparation

Finely dice the fennel bulbs and shallots and sauté in olive oil, taking the lid off the pan only to stir, to steam the fennel as much as possible. When the moisture has evaporated, deglaze with a little Pernod and add as little cream as possible to cook the fennel cubes. Then puree in a blender and pass through a sieve. Before serving, bring to the boil, season with salt and pepper and fold in the whipped cream.

For the exotic spice oil, mix all the ingredients except the saffron and leave to infuse for 10 minutes in the approx. 80°C oil. Now strain the spiced oil, add the saffron and braise the drumsticks at 80°C - 90°C for about 20 minutes.

To serve, place the fennel puree on the plates, place the drumsticks on top and pour a little olive oil over them.

For the vegetables, I recommend young fennel, broccoli and tomato quarters, which are "dried" in a little spice oil for about 3 hours at 80°C in the oven. As a potato garnish : boil young potatoes and fry them with their skins.

