

Terra Restaurant, St. Helena, Napa Valley
presents
Malfatti w/Rabbit & Forest Mushrooms Cacciatore
paired with
Crocker & Starr 2003 Stoneplace

Ingredients:

6 oz. spinach, cleaned and stemmed
1 egg
1 cup ricotta cheese
Pinch of nutmeg

½ cup freshly grated Parmesan cheese
½ cup plus 1/3 cup pastry flour
1 cup rice flour

Cacciatore:

8 tbsp olive oil
2 tsp minced garlic
½ cup finely diced onion
¼ cup each finely diced carrot & celery
1/4 tsp. chopped fresh oregano
1 cup dry white wine
1 cup tomato puree
6 cups chicken stock
1/3 oz. dried porcini mushrooms, tied in cheesecloth

salt and freshly ground pepper
4 bone-in rabbit legs
½ cup all-purpose flour
2 tbsp unsalted butter
2 tsp minced shallots
6 oz. fresh wild mushrooms cut into ½” slices
3 tbsp grated Parmesan cheese

To make the malfatti, bring large pot of salted water to boil. Blanch spinach for a second and shock in ice water, then drain. Squeeze to remove excess water. Coarsely chop spinach and transfer to a food processor. Beat the egg, measure 1 tbsp and add to processor. Add ricotta cheese and nutmeg and process until smooth. Transfer spinach to a medium bowl and add Parmesan cheese and pastry flour; mix well. Knead lightly. To form the malfatti, dust a flat work surface with rice flour. Take a baseball size piece of dough and roll into a rope, 5/8” diameter and cut into 1-1/2” pieces. Transfer to a baking sheet pan lined with parchment paper sprinkled with rice flour; cover with a clean towel. Repeat with remaining dough. Refrigerate. Preheat oven to 350 degrees. Saute rabbit legs, until lightly browned, in a Dutch oven with 2 tbsp olive oil and garlic. Add onion, carrot, celery and oregano. Saute about 3 minutes. Add wine, tomato puree, chicken stock and dried mushrooms. Bring to a boil. Season with salt and pepper and decrease heat to a simmer. Season rabbit legs with salt & pepper and dredge in flour, pat off excess. Heat in 6 tbsp. olive oil and sauté until hot. Add rabbit and cook until golden brown, about 2-1/2 mins. per side. Transfer rabbit to sauce. Cover with parchment paper, with 1” hole in center and bake in oven for 45 to 60 mins. Transfer rabbit legs to a dish and keep warm. Transfer mushrooms out of cheesecloth to a blender with 1 cup of the sauce and puree. Return puree to the sauce and reduce to 5 cups. Return rabbit to sauce. Cook mushrooms in melted butter and add shallots to caramelize. Transfer to a baking sheet pan and spread in thin layer to cool. Boil malfatti in salted water for 3 minutes until they all float to the surface. Add mushrooms to the sauce with the rabbit and bring to a boil. To serve, put 1 rabbit leg on each plate, then divide the malfatti and sauce and sprinkle with the Parmesan cheese.