



## Slow Roasted Rabbit with Morel Mushrooms and Liver Paté Paired with Falcor Wines 2003 Le Bijou

1 3-4lb rabbit (with liver), cut into 6 pieces  
2 cloves garlic  
2 leeks, chopped 1" and cleaned  
2 yellow onions, diced 1"  
3 carrots, diced 1"  
4 celery, diced 1"  
4 c dry white wine

### **Liver pate:**

1 yellow onion, thinly sliced  
1 tsp. ground cloves  
1 carrot, peeled and grated

6 – 8 fresh morel mushrooms  
2 c chicken stock  
½ stick sweet butter  
4 sprigs rosemary  
2 bay leaves  
1 bunch Italian parsley  
Olive oil for drizzling

1 stalk celery, thinly sliced  
½ c Vin Santo or other Italian dessert wine  
1 stick sweet butter

The day before: Combine rabbit, garlic, 2 onions 1", carrots, celery, dry morels, rosemary, bay leaf and white wine together for a 24 hour marinade. Salt and pepper to taste.

**For the pate:** In a fry pan, add 2 tbs butter and a little olive oil over medium heat to caramelize the onion. When they start to color, add carrots and celery and cloves. When the moisture is gone add liver and cook through. Deglaze with Vin Santo and transfer everything to a food processor. Blend, tbs butter, salt and pepper to taste. Cool.

**For the rabbit:** Oven at 350. Remove rabbit and pat dry, season with salt and pepper. Strain liquid and arrange all vegetables on the bottom of a roasting pan. Add chicken stock. Place rabbit on top of veggies and add some of the marinade so that liquid touches the bottom of the rabbit. Place in oven without cover for about 45 minutes. Check the liquid and add more if it dries out. When done, remove rabbit and morels. Saute leeks with half the butter. Pour roasting liquid through a fine mesh strainer into the saucepan with the leeks. Add morels to sauce and simmer. Add 4 tbs butter, salt to taste. Plate rabbit, ladle sauce over and garnish with a dollop of pate and fresh parsley.