

Rabbit in mustard sauce with the thermomix

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200g of heavy cream
200g of white wine
200g of water
120g of whole grain mustard
60g of butter
4 pieces of rabbit
1 tablespoon of cornstarch
Thyme
Bouillon cube

200g of heavy cream

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Put the butter in the Thermomix bowl, then program for 2 minutes at speed 2.

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Next, add the whole grain mustard and mix for 1 minute at speed 2.

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Coat each piece of rabbit with the mixture.

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Add thyme and arrange the rabbit pieces on the Varoma tray.

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Put the white wine, water, and bouillon cube in the Thermomix bowl.

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Close the bowl, then place the Varoma on top of the Thermomix.

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Program for 45 minutes at Varoma temperature and speed 2.

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When done, keep the rabbit warm.

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Reserve 100 grams of the sauce from the bowl.

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Add the heavy cream, cornstarch, and set for 7 minutes at 90°C and speed 3.

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Plate the rabbit and pour the sauce over it.

Enjoy a delicious Thermomix rabbit. Your guests will love it. Yum ;)