

Rabbit in mustard sauce with the magimix

Rabbit in mustard sauce with the magimix

10 min	10 min 48 min	10 min 48 min 58 min	10 min 48 min 58 min 2/10
10 min 48 min 58 min 2/10 9	10 min 48 min 58 min 2/10 9 11	10 min 48 min 58 min 2/10 9 11	15

10 min 48 min 58 min 2/10 9 11 15

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
<span ite**

Â»

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

Â»

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

Â»

Coat each piece of rabbit with the mixture.

Â»

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

Â»

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

Â»

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

Â»

Program for 45 minutes at Varoma temperature and speed 2.

Â»

When done, keep the rabbit warm.

Â»

Reserve 100 grams of the sauce from the bowl.

Â»

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

Â»

Plate the rabbit and pour the sauce over it.

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