



# Rabbit with Geuze Beer, chicory and potato slices



10 persons



## Ingrediënten

- 10 Rabbit medallions
- 1 dl Geuze Beer
- 100 g shallots
- Butter
- 1 sprig of thyme & 1 bay leaf
- 5 dl Demi-glace sauce & 1 dl cream
- 1.5 kg chicory
- 1.5 kg large potatoes
- 150 g Old Brugge cheese
- Dash of olive oil
- Chopped parsley
- Pepper & salt

## Bereiding

Cut the shallots into brunoise pieces, sauté them in some butter and pour in the Geuze. Add the thyme and bay leaf and reduce to 1/3 volume. Add the Demi-glace sauce and let it simmer for a while.

Put the pieces of precooked rabbit into it and finish with the cream. Allow to simmer for a while and season with pepper and salt.

Clean the chicory. Steam the stalks for 40 min. and check if they are ready. Season the chicory and fry it in some butter.

Wash the potatoes and cut into thick slices. Steam the potatoes for ± 10 min. (“al dente”) and let them cool. Mix the potato slices with a dash of oil, pepper and salt. Place these on a baking sheet. Grate the Old Brugge cheese. Place a pinch of grated cheese onto each potato slice and continue to roast the potatoes in a preheated oven at 180°C for ± 15 min.

Arrange everything attractively on a plate and finish with chopped parsley.

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