



Rabbit leg in beer sauce with salad and fries



30 minutes



10 persons



Ingrediënten

- 10 Rabbit legs in beer sauce
- 2 kg pre-cooked fries
- 0,5 kg mixed lettuce
- 0,1 kg red onion
- 0,1 kg carrots
- 0,1 l mayonnaise
- 0,1 l mustard
- a dash of water
- salt & pepper
- parsley

Bereiding

Regenerate the rabbit leg in beer sauce to a core of at least 65°C.

Peel and finely slice the onion.

Clean the carrots and peel them into fine slices using a peeler. Mix the mixed lettuce with the red onion and carrots.

Make a vinaigrette with the mayonnaise, mustard and a splash of water. Season the vinaigrette with salt and pepper and add the chopped parsley.

Just before serving, mix the vinaigrette with the salad.

Fry the fries in a deep fryer at 175°C.

Arrange dish nicely on a plate.

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