

Roasted rabbit legs with grilled radishes

Cuisine: Czech
Food category: Other





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Program steps

1

Combination

70 %

Termination by time

01:00 hh:mm

135 °C

90 %

2

Sundáme pokličku

Hot air

30 %

Termination by time

00:15 hh:mm

180 °C

100 %

3

Použijeme grilovací plech

Hot air

0 %

Termination by time

00:06 hh:mm

230 °C

100 %

Ingredients - number of portions - 10		
Name	Value	Unit
rabbit legs	10	pcs
english bacon	100	g
salt	10	g
freshly ground black pepper, ground	2	g
fresh thyme	10	g
radishes	1000	g
cabbage leaves, cleaned	500	g
coarse grain mustard	100	g
full-fat mustard	20	g
plain wheat flour	100	g
butter soft	50	g
olive oil	100	ml

Nutrition and allergens	
Allergens: 1, 10, 7	
Minerals: Ca, Co, Cu, F, Fe, I, K, Mg, Mn, Na, P, Zn	
Vitamins: A, B, B6, C, D, E, K	

Directions

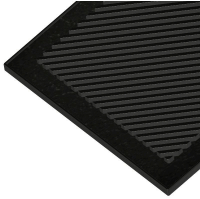
We salt and pepper the rabbit legs and wrap them in slices of English bacon. Cover the thighs with water, add sprigs of fresh thyme. Bake with the lid closed according to step 1. Before starting step 2, open the lid, drain the liquid and finish baking according to step 2.

We prepare a light roux from butter and plain flour. Pour the liquid from rabbit legs over the roux and mix in a smooth sauce. Add both mustards to the sauce and season with salt. Boil for about 20 minutes, stirring occasionally.

Cut the radishes into quarters, cut the spring onions diagonally into pieces about 5 cm long. Salt the radishes and pour olive oil over them. Place the grill plate in the combi oven and start preheating to heat up the grill plate. After preheating, add the radishes and grill, after 3 minutes add the spring onion.

Nutritional value of one portion	Value
Energy	210 kJ
Carbohydrate	14.8 g
Fat	9.4 g
Protein	4.8 g
Water	0.1 g

Recommended accessories



Vision Grill Diagonal



Enameled GN container