

## RABBIT AND BASIL RAVIOLI



### **Ingredients (serves 4-6 people):**

#### **Filling**

2 tbsp olive oil

200 g rabbit meat, minced

2 shallots, finely chopped

2 cloves garlic, peeled, crushed and finely chopped

100 ml cream  
50 g raisins  
2 tbsp fresh basil, torn  
1 tbsp fresh thyme, stripped from stalks and chopped  
50 g redcurrant jelly  
Salt to taste  
Pepper to taste

### **Smoked Tomato Jus**

2 tomatoes  
Manuka chips  
Tea from 1 Red Zinger tea bag  
1 cup liquid beef stock  
Salt to taste  
Pepper to taste  
100 g parmesan cheese

### **Pasta Dough**

Round Asian pastry wraps available at Asian food stores  
1 egg, beaten

### **To serve**

Rocket or other green leaves  
Flat leaf parsley to garnish

### **Preparation:**

1. Heat the olive oil in a heavy-based frypan, add the rabbit meat, shallots and garlic and cook,

stirring regularly, until the shallots are softened but not colored and the rabbit is cooked.

2. Add the cream, raisins, herbs, redcurrant jelly and seasoning and reduce until the liquid has almost evaporated.

3. Check seasoning and put aside to cool.

4. Smoke tomatoes over manuka chips and tea, using a fish smoker.

5. Alternatively, place the manuka chips and tea in a wok and place the tomatoes above on a cake rack, cover with lid but place wet tea towels around the edge to prevent smoke from escaping.

6. Heat for 3-4 minutes until tomatoes are lightly smoked.

7. Ideally take outside to remove lid because the smoke can be very pervasive.

8. Purée in a food processor, put in a saucepan, add seasoning and heat with the beef stock.

9. Check seasoning and keep warm.

10. Place one heaped teaspoon of filling on a wrapper, brush the edges with beaten egg and place another wrapper on top.

11. Press the edges to seal.

12. Bring water to a simmer in a shallow pan and poach the ravioli until cooked approximately 2 minutes.

13. Place leaves on plates, arrange ravioli on top, drizzle with smoked tomato jus and garnish with shaved parmesan cheese and flat leaf parsley.