

WHITE RABBIT MUFFINS BY HARRY

INGREDIENTS

FOR THE FILLING:

Olive oil (for frying)
300g rabbit meat, tenderised and cut into small pieces
100g chorizo, in thin slices
1 pack oak smoked bacon lardons
1 clove garlic, crushed
1 tablespoon plain flour
1 pack dried porcini mushrooms
5 mushrooms, chopped into small pieces
3 sundried tomatoes
1 tablespoon garlic and herb cream cheese
2 bay leaves
Fresh thyme
Fresh parsley
Vegetable stock
1 vacuum pack chestnuts
1 teaspoon yeast extract
1 teaspoon wholegrain mustard
12 blackberries

FOR THE MUFFINS:

250g plain flour
3 teaspoons baking powder
¼ teaspoon salt
¼ teaspoon black pepper
100g melted butter
3 large eggs
200ml semi-skimmed milk
50g Parmesan cheese



METHOD

**JUNIOR
BAKE OFF**

- STEP 1.** Ask an adult to preheat the oven to 180°C.
- STEP 2.** Boil some water in the kettle and pour over the dried mushrooms. Leave to soak.
- STEP 3.** Brown the rabbit gently in a large frying pan. Then add the lardons and chorizo and continue to fry until brown. Add the garlic and stir. Then stir in the tablespoon of flour.
- STEP 4.** Sieve the mushroom liquid into the pan and pick out the larger mushrooms to add to the filling. Turn the heat down to a simmer.
- STEP 5.** Add the chopped mushrooms, tomatoes, chestnuts, bay leaves, thyme and parsley. Stir in the yeast extract, mustard and cream cheese. Add a little veg stock at any point if becoming too thick or sticking to the pan. Put a lid on and turn the heat down.
- STEP 6.** Now to start with the muffins. Start by melting the butter in a pan.
- STEP 7.** Sieve the flour into a bowl with the baking powder. Add pepper. Grate most of the Parmesan and add to the flour, but leave some for the top of the muffins.
- STEP 8.** Whisk the eggs and milk together in another bowl. Add the melted butter and whisk again. Add the flour mixture to the egg mixture. Make sure it's all thoroughly mixed in.
- STEP 9.** Add the cooked rabbit, but don't add too much liquid with it. Gently stir to combine all ingredients.
- STEP 10.** Spoon the mixture into 12 muffin cases on a muffin tray, then push a blackberry into each muffin and grate the remaining Parmesan on top.
- STEP 11.** Bake for about 15 mins – they can go back in if they need a little longer. Enjoy!