

**Pointe Coupee Pecan**

225-490-2025

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## **Pecan Crusted Rabbit with Tasso Cream Sauce**

Bayona

430 Dauphine Street New Orleans, LA 70112 504-525-4455

Opened 1990 ..... Located in an over 200 year old Creole cottage in the heart of the romantic French Quarter, Bayona provides fine dining in a comfortable & casual setting. The diverse menu offers classic favors with a unique twist influenced from Spain, Italy & France balanced with flavors of the Mediterranean, India & the Orient. Using the freshest local ingredients to craft flavorful, balanced yet complex dishes is a Bayona signature.

- 2 whole rabbits, completely deboned
- 1 cup pecans, pulsed in robotcoupe to a small chop
- 1 cup flour
- 2 Tbsp fresh thyme
- 1 Tbsp paprika
- 4 egg whites, whipped to foamy
- Salt & pepper to taste
- Clarified butter or vegetable oil for sautéing

Once the rabbits are deboned, the bones may be used to make a game stock. Clean the tenderloins & set aside. The legs should be pounded out to an even consistency for cooking. Combine the chopped pecans, flour, thyme & paprika. Season the pounded legs with salt & pepper. Dredge in the frothy egg whites. Then dredge them in the pecan flour mix. Season the rabbit tenderloins with salt & pepper. Dust them with a bit of flour. Sauté both the legs & the tenderloins. Serve with the Tasso Cream Sauce.

### **Tasso Cream Sauce**

- ½ yellow onion, medium dice
- 1 carrot, medium dice
- 1 stalk celery, medium dice
- 1Tbsp fresh thyme
- 1½ cups white wine
- ½ cup Crystal hot sauce
- 1 Tbsp Worcestershire sauce
- ½ gallon game stock (or chicken if game is not available)
- 1 quart cream
- ¼ cup Creole mustard
- 2 lemons, juiced
- ½ cup Tasso, small dice
- ½ yellow onion, small dice

Caramelize the diced onion, celery & carrots making sure to get good color on them. Deglaze the pan with the wine, Crystal & Worcestershire. Add the fresh thyme. Reduce by  $\frac{2}{3}$ . At this point, add the game stock. Reduce until just nappe. Strain. In a separate pot, reduce the cream by half. Then add the reduced cream to game stock mixture. Reduce to nappe. Finish by whisking in Creole mustard, lemon juice, salt & pepper to taste. Sauté the small diced onion & Tasso until translucent. Add to the cream sauce. Adjust seasonings to taste.

Serves 4

As always, Bon Appetit

