

Levens Hall Wild Rabbit & Leek Turnover, Piccalilli

Servings: 4 Portions

Equipment:

Main Ingredients:

2 x 300gms/ 10 ½ oz	Rabbit Saddles (Levens Hall)
1kg/35 ¼ oz	Rough Puff Pastry (See Recipe)
4	Slices of Cumbrian Ham (Woodall's)
	Leek & Onion Stuffing (See Recipe)
	Piccalilli (See Recipe)
50g/ 1 1/3 oz	Organic picked baby watercress (Howbarrow)

N.B the pastry is best made 4 days before

Ingredients for Rough Puff Pastry:

900gms/ 31 ¾ oz	White Bread Flour (The Watermill)
165gms/ 5 ¾ oz	Unsalted Butter (Diced and Softened)
500gms/ 17 ½ oz	Unsalted Butter (Cream of Cumbria)
45gms/ 1 ½ oz	Lemon Juice
12gms/ ½ oz	Salt
6gms/ ¼ oz	Caster Sugar (The Watermill)
210gms/ 7 ½ oz	Water (0 °C)

Method:

1. Place the flour and the 165g butter into a mixing machine and mix until fine breadcrumbs
2. Add the 500gms of butter and mix for 2-3 minutes until just combined
3. Whisk together the salt, sugar, lemon juice and water
4. Bit by bit add the water to the flour and butter mix, mix until just combined
5. Remove the mix from the mixing machine, lightly kneed for 2-3 minutes, then form the pastry into a flat square
6. Wrap the pastry in Clingfilm and leave in the fridge overnight to rest.
7. Once the pastry has rested, roll into a long rectangle (1cm thick) then turn the pastry to landscape then turn both sides to meet in the middle, and fold one on top of the other
8. Repeat this process 4 times turning the pastry clockwise each time.

Ingredients for Piccalilli:

400ml/14 ¼ fl oz	Chardonnay Vinegar
200ml/7 ¼ fl oz	Water
120gms/ 4 ¼ oz	Sugar
4gms/ ¼ oz	English mustard
4gms/ ¼ oz	Turmeric
16	Baby Carrots (Howbarrow Farm)
16	Small pieces of Cauliflower (Howbarrow Farm)
16	Pieces of diced cucumber (Howbarrow Farm)
4	Spring Onions (cut into long strips) (Howbarrow Farm)
50g / 1 3/4oz	Organic Baby Water Cress (Howbarrow Farm)

Method:

1. Place into a medium sized pan the vinegar, water and sugar and bring to the boil
2. Once the vinegar has boiled remove from the stove and add the English mustard and turmeric
3. Place the carrots into a medium sized pan of boiling water and season with salt. Cook for 2-3 minutes until the carrots are tender, remove from the pan into a bowl of iced water
4. Place the cauliflower into the pan of boiling water and cook for 2-3 minutes until tender, remove from the pan and place into iced water
5. Remove the cauliflower and the carrots from the iced water and drain well
6. In a bowl mix together the carrots, cauliflower, cucumber, spring onions and the vinegar mix
7. Mix all the ingredients well and leave the marinade for one day.

Dressing:

200ml/ 7 ¼ fl oz	Piccalilli juices
½ tsp	Fecule
½ tsp	Water

1. Drain off 200ml of juices from the piccalilli
2. Dilute ½ teaspoon of fecule in ½ teaspoon of water
3. In a small pan bring the piccalilli juices to the boil, once boiling whisk in the fecule.
4. Pass through a sieve into a bowl and place into the fridge to cool

Ingredients for Leek & Onion Stuffing:

100gms/ 3 ½ oz	White Leeks (Howbarrow Farm)
30gms/ 1 ¼ oz	Finely Diced Onion
4gms/ ¼ oz	Crushed Garlic
10gms/ ½ oz	Butter (Cream of Cumbria)
60gms/ 2 ¼ oz	Cream (Lower Sizergh Farm)
4gms/ ¼ oz	Chopped chives (Growing well)

Method:

1. Split the leek in half, wash thoroughly in cold water and then with a sharp knife finely shred
2. Place the butter into a hot medium sized pan and melt, once melted add the leeks and diced onion, sweat for 3-4 minutes until the leek and onions are soft
3. Add the crushed garlic, cream, salt and pepper and cook for a further 4 minutes
4. Remove from the pan and leave to cool, once cooled mix in the chives and reserved ready for the turnover.

To make the turnover:

1. Using a sharp knife, remove the loins from the rabbit saddles
2. Cut the loins in half to get four pieces 4cm long
3. Season the loins with salt and white pepper, equally divide the leek and onion stuffing mix between the four and place the stuffing on top of each loin of rabbit
4. Wrap each loin with Cumbrian ham
5. Roll out the rough puff pastry to ½ cm thick, cut the pastry into squares 11cm long by 11cm wide
6. Place the rabbit loins in the middle of each square, brush the sides with egg wash
7. Fold over the pastry, pinch the sides together being careful you don't get air pockets, cut away any excess pastry, and seal the sides together with the rear side of a fork.
8. Make three small slashes on top of each turnover, place the turnovers onto a baking tray lined with greaseproof paper, cover with Clingfilm and refrigerate for 30 minutes
9. Brush each turnover with egg wash and place in the oven at 200°C for 6 minutes until golden.

To Assemble:

1. Down the left hand side of the plate, place on the piccalilli nice & high.

2. Put a small pool of piccalilli juice to the side of the piccalilli
3. Place the warm turnover into the plate and garnish with the watercress & serve.