

# the chefs' house

This recipe was developed by former Chef School student **Stephanie Guth** who is now a Chef for TOCA Restaurant at The Ritz-Carlton, Toronto.

<b>PASTA RECIPE</b>	OUTLET: PORTIONS: 10
Rabbit stuffed cappelotti served with parmesan cream sauce	

INGREDIENTS	QTY. PER PORTION (metric)	SPECIFICATIONS	NOTE
Rabbit	1	Divided, remove pulp	
Garlic	4 cloves	Crushed, can leave skins on	
Onion (white)	½	Large dice	
Celery	2 stalks	Large dice	
Carrot	2	Peeled, large dice	
Potato (medium)	3	Peeled	
Olives	¼ cup	Pitted	
Bay leaf	2		
Thyme	2 sprigs		
Marjoram	2 sprigs		
White wine	¼ cup		
Olive oil	¼ cup		
Salt	Pinch		
Black pepper	Pinch	Freshly ground	
<b>Pasta dough:</b>			
Eggs (large)	4	2 yolks, 2 whole	Reserve whites
Flour (dbl 00)	225g (2 cups)	Sifted, more for dusting	
Salt	Pinch		

<b>Cream sauce:</b>			
Milk (2%)	½ cup		
Cream (10%)	1 cup		
Parmesan	75g	Small chunks	

#### **METHOD:**

1. Make the pasta fresco: mix 225g of sifted flour with 2 whole eggs and 2 egg yolks and a pinch of salt in the mixer till combined (3 minutes).
2. Knead the dough on a lightly floured surface for 5 minutes then wrap tightly in plastic wrap and let rest (1 hr).
3. Dice the mirepoix, crush 4 garlic cloves and pit the olives.
4. Divide the rabbit and season with salt and fresh pepper.
5. Pour olive oil into a heavy bottom pan over med heat. Sweat the mirepoix, garlic (10 minutes) and then add the olives, bay leaves, 1 thyme sprig and 1 marjoram sprig.
6. Turn the heat to med-high and brown the rabbit pieces.
7. Add white wine and cover to cook (30 minutes) or until thighs are done.
8. Peel 3 medium sized white potatoes and boil.
9. Remove then rabbit and pick all the meat off the bones and mix season with salt, pepper, chopped thyme and marjoram.
10. Scrape the pan and strain all the juices through a fine mesh sieve. Reduce if necessary.
11. Dry the cooked potatoes and grate into the minced rabbit. Combine and fill a piping bag.
12. Roll out the pasta dough to the appropriate thickness (#2).
13. Lightly brush egg whites onto the dough and pipe the filling (5 oz) 2 inches apart. Fold the dough onto itself and seal; make sure there is no air inside. Cut with a circle cutter and seal ends. Freeze.
14. Heat the cream and milk and melt in parmesan pieces. Mix everything with an immersion blender.
15. Serve one portion of pasta (10 pieces) with cream sauce and a drizzle of jus.

**This recipe courtesy of Stephanie Guth, former Chef School student and current Chef for TOCA Restaurant at The Ritz-Carlton, Toronto.**

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