

# THE BULL

## Rabbit & Bacon Pie

Makes 6 pies

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### Pie Pastry

500g Plain Flour  
500g Unsalted Butter, cubed  
1 tsp Salt  
Cold Water

### Pie Filling

2x Rabbits, Whole  
10x Rashers Bacon, cut into 2.5cm cubes  
2x Leeks, roughly chopped  
2x Red Onions, roughly chopped  
2x Carrots, roughly chopped  
10x Garlic Cloves  
1x Head of Celery, roughly chopped  
6x Bay Leaves  
Large handful of Rosemary  
Peel of 2 Lemons  
250ml Sweet Wine  
(Sauternes or Sweet Riesling)  
400ml Chicken Stock  
Large Spoon Whole Grain Mustard  
Handful Picked Tarragon

### For The Roux

100g Butter  
100g Flour

### Method

Sift the flour into a large bowl. Rub in 40g of softened butter until the mixture resembles sand. Add the remaining cubed butter and toss to coat in flour. Pour in 125ml ice-cold water and bring the mixture together into a rough dough.

Transfer to a floured surface and shape into a 10x20cm rectangle. Roll out to double its size, dusting with flour if needed. Fold both ends to the center, then fold again to form a book shape. Wrap in cling film and chill for 10 minutes.

Roll out the dough again and fold into a book shape. Repeat this process three times until smooth. Refrigerate for at least 1 hour before rolling to the desired shape.

Place all ingredients into a large pot or oven tray and season generously. If needed, chop the rabbit to fit. Lay a piece of parchment paper (cartouche) over the surface to ensure even cooking, then cover with a lid or foil.

Bake at 180°C. After 15 minutes, or once boiling, reduce the temperature to 160°C. Cook for 4 hours or until the rabbit is tender and falls off the bone.

Strain the mixture, reserving the liquid. Separate the rabbit from the vegetables and bacon, then allow to cool. Return the vegetables and bacon to the liquid, removing the bay leaves.

Once cooled, pick the rabbit off the bone and add it back to the liquid. In a separate pan, make a roux by whisking butter and flour together, then stir it into the mixture to thicken. Finish with a generous dollop of whole grain mustard and chopped tarragon.

Cover the filling with a pastry lid, glaze with beaten egg, and bake at 180°C for 20-25 minutes until golden brown.

