



Rabbit ramen

 Easy

 1 hour

 Serves 2

INGREDIENTS

4 Rabbit fillets

Salt and black pepper

2 tsp sesame oil

2 tsp grated Ginger

2 tsp grated Garlic

3 tbsp soy sauce

1 tsp of white miso paste

500ml of water

Handful of coriander

Red chillies to serve

METHOD

Step 1.

Season your rabbit with salt and pepper, pan seal in butter for 5 minutes, then transfer to an oven set at 200°C for 15 minutes until cooked through. Once cooked, transfer to a plate and cover with foil until you need.

Step 2.

To make the ramen, add your noodles to water and bring to a boil, once soft, drain and keep to one side.

Step 3.

Then make your miso sauce, mix your miso paste with sesame oil until totally mixed. Then add to water and bring to simmer over a gentle heat.

Step 4.

Add your ginger and garlic to your miso sauce and simmer for 5 minutes

Step 5.

Then add your noodles to a bowl, pour over your miso sauce and add sliced rabbit fillet.

Step 6.

Finally add chopped fresh coriander and garnish with chillies.