



MasterChef  
AUSTRALIA

Official MasterChef Recipe 

# Rabbit Ragout with Shiitake Mushrooms and Pasta Sheets

## Ingredients

4 dried shiitake mushrooms  
4 vine ripened tomatoes  
2 tbsp unsalted butter  
2 leeks, trimmed, finely sliced  
2 tbsp tomato paste  
2 tbsp Cabernet sauvignon  
1 whole rabbit  
Oil  
100g white flour  
1 egg yolk  
A ½ lemon, juiced and rind



## Method officially tested

1. Preheat oven to 180°C.
2. Place mushrooms in a bowl and cover with boiling water. Set aside for 20 minutes to soak. Drain. Remove and discard the stem and thinly slice the mushroom.
3. Blanch tomatoes in a saucepan of boiling water for 10-20 seconds, transfer to a bowl of cold water. Cool slightly, peel, quarter, and roughly chop.
4. Heat butter in a frying pan over medium heat. Add leeks, cook for 5-6 minutes or until they turn translucent. Add a quarter of the tomatoes to the pan, and cook for a further 4-5 minutes or until tomatoes soften. Set aside to cool.
5. Blend the tomato and leek mixture with a stick blender until smooth. Place a saucepan over medium heat, pour mixture into pan, add tomato paste, wine, the remaining tomatoes and season with salt and pepper.
6. Remove the legs from the body of the rabbit, cut the meat in strips off the bone. Heat oil in a frying pan over medium heat. Add the rabbit strips, cook for 3-4 minutes or until sealed on both sides. Remove from the pan and add to the tomato and leek sauce. Place the saucepan in the oven for 12-14 minutes or until rabbit is tender.
7. Sift flour into a large bowl. Make a well in the centre. Place the egg yolk in the well; use your fingertips to gradually blend a little flour into the egg. Working with your fingertips, continue to gradually draw the flour into the centre until the mixture forms a dough. If the dough is too dry, add a little water. To check if the dough is the right consistency, press a clean, dry finger into the centre of the dough. If it comes out clean without being sticky, it is the right consistency.
8. Lightly flour a bench surface. Firmly knead the dough by using the heel of your hand to firmly push down into it and then away from you. Continue kneading the dough for 6-7 minutes or until smooth and elastic. Roll out the dough until it is 1mm thick. Cut rectangle sheets 20cm in length and 6cm in width, until all the dough is used up.
9. Cook pasta sheets in a saucepan of boiling, salted water, for 10-20 seconds, until tender. Drain. Add to the tomato and leek sauce, mix until well coated. Add lemon juice, mushrooms and salt and pepper. Place pasta in a bowl and top with lemon rind to serve.