

# RABBIT MAKHANI

Delhi is the home of the well-known dish, Murgh Makhani, or "Butter Chicken". The chicken is marinated and cooked in a tandoor oven before being served in a tomato-based sauce laced thick with butter and cream. Rabbit takes to tandoori style of cooking extremely well and this game-season take on the classic is served kale cooked, apparently, to a 16<sup>th</sup> century Moghlai recipe, and with a star anise pilau rice. A naan bread would be very welcome for mopping up the sauce with!

## INGREDIENTS (SERVES 2-3)

- ❖ A 700-800g rabbit, skinned, jointed and cut into serving pieces, on or off the bone
- ❖ Oil and melted butter (50:50) for basting
- ❖ 400g tin chopped tomatoes (best quality)
- ❖ 1 garlic clove, peeled and quartered
- ❖ 2 cardamoms
- ❖ 2 cloves
- ❖ 1 dried bay leaf
- ❖ 1 tsp chilli powder (or to taste)
- ❖ 30g unsalted butter, diced, fridge-cold
- ❖ ½ tsp finely grated ginger
- ❖ 3 tbsp single cream
- ❖ 1 tsp dried fenugreek leaves
- ❖ Pinch of garam masala
- ❖ ½ tsp salt (or to taste)
- ❖ 1 tsp caster sugar (optional, or to taste)
  
- ❖ *Tandoori Marinade 1:*  
1 garlic clove crushed to a paste, 1" piece of ginger, grated, juice of half a lemon, 1 tsp salt, ½ tsp cayenne pepper
  
- ❖ *Tandoori Marinade 2:*  
Whisk together 125g yoghurt, ½ tsp garam masala, 3 tbsp sunflower oil, ¼ tsp ground cinnamon, few drops red food colouring

## DIRECTIONS

1. Marinate the rabbit pieces in *Tandoori Marinade 1* for 20 mins then pour over *Tandoori Marinade 2*. Leave for 2 hrs or, even better, overnight.
2. Heat the grill to its highest setting (approx



*Rabbit Makhani, Moghlai Kale, Star Anise Pilau Rice*

3. Put the tomatoes, garlic, whole spices, and bay leaf in a saucepan and simmer for 10 mins. Transfer to a blender, add the chilli powder and blitz until smooth then pass through a sieve into a sauté pan. Simmer until the sauce begins to thicken then gradually whisk in the cubes of butter. Stir in the ginger and cream and simmer gently for 5 mins more.
4. Add the rabbit pieces and continue cooking until they are warm then crumble in the fenugreek leaves along with the garam masala and salt. Stir well, check the seasoning, adjust as necessary, and add sugar to taste. The dish is ready to serve.

## SEASONAL SIDE

### MOGHLAI KALE

Strip the leaves from 250g curly kale (approx. 150g leaves), wash well and drain. Peel a medium onion (approx 150g) and slice into half-rings. Cut a root of ginger into 10g of thin 2" strips.

Heat 1½ tbsp sunflower or vegetable oil and 20g unsalted butter in a large saucepan and, when hot, add 3 cardamoms and ¼ tsp fennel seeds. When they start to sizzle add the onion and cook over a medium heat for about 5 mins then add the ginger and continue to cook until the onion is golden. Put the kale in the pan with a splash of water, turn the heat up and cook until the kale wilts (adding more water if necessary). When the kale has wilted turn the heat to medium-low, add ¼ tsp chilli powder and ½ tsp salt, cover and cook for 10-15 mins until the kale is very tender. Remove the lid, stir in ¼ tsp garam masala and cook for a couple minutes more until there is almost no liquid left in the pan.