

# Plating Guide - Rabbit Loin Medallion

served with green onion salad, beetroot purée & jasmine rice

## Ingredients

- Rabbit loin
- Pork belly
- Carrot tops
- Risotto
- Beet root purée
- Demi
- Garnish



## Plating Steps

1. Heat aluminum tins in preheated 275F oven for 20 minutes, with the lid off.
2. Heat risotto in microwave for 1 minute or until hot.
3. Cut rabbit on a bias and stand it up next to rice.
4. Add carrots on top of rice and shingle pork belly.
5. Dress dish with demi.
6. Garnish with melted leeks, micro greens and flowers.



NOTE: Oven calibrations may vary. Please adjust the suggested heating instructions to suit your equipment.