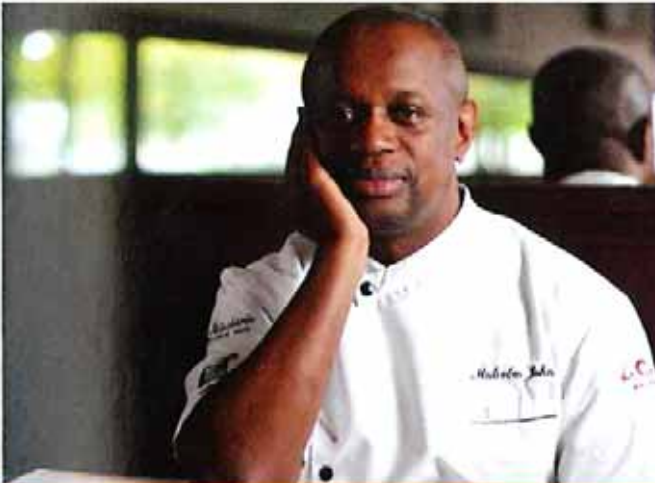


Sponsored by

game-to-eat

# UK's Best Game Dish 2011

The dishes have been enthusiastically tasted, the votes cast and *Restaurant* can now reveal the winner of the UK's Best Game Dish 2011



Accomplished: Malcolm John wins the Best Game Dish title

## The winner

**Le Vacherin, Chiswick, London**

**Dish:** Blanquette of rabbit leg, stuffed cabbage, Alsace bacon and soft polenta with vacherin cheese  
**Chef:** Malcolm John

**Judges' comment:** "Highly accomplished French cooking. The wild rabbit was cooked beautifully, incredibly tender and perfectly moist. The vacherin polenta was an inspired partner for such a hearty dish and the generous vegetable garnish was a refreshing addition to the plate. Malcolm's dish lacked nothing."  
**Website:** [www.levacherin.com](http://www.levacherin.com)

## The winning recipe

**Blanquette of rabbit leg, stuffed cabbage, Alsace bacon and soft polenta with vacherin cheese**

**Ingredients**  
2 wild rabbit legs  
1 litre of rabbit stock  
2 cups of white wine  
100g polenta  
Nutmeg  
Mixed spice  
Thyme  
½ pint of milk  
4 tablespoons of vacherin cheese  
Olive oil  
Double cream  
Tarragon  
Butter

**Veg garnish**  
Cooked leeks, carrots, button onions and girolles mushrooms

**For the rabbit**  
Season and colour the rabbit legs then poach in stock until soft. Remove the legs from the stock and set aside. Remove the rabbit, add the wine and reduce the stock to a sauce-like

consistency. Finish with double cream, season and add chopped tarragon. Reheat the legs in the sauce and serve.

**For the polenta**  
Boil the milk, bay leaf, thyme and spices. Pour in the polenta and cook until soft. Fold in the vacherin cheese, add a drizzle of olive oil and serve.

For more inspiring catering recipes log on to [www.gametoeat.co.uk](http://www.gametoeat.co.uk)

Follow what other chefs are tweeting about game on Twitter @GametoEat

## The runners-up

**Second place: The George Hotel & Brasserie, Buckden, Cambridgeshire**

**Dish:** Roast red-legged partridge with wild boar lardo, pearl barley orzotto, glazed beetroot and horseradish

**Chef:** José Graziosi

**Judges' comment:** "A well-balanced and original dish. The combination of horseradish and partridge was unusual but worked exceptionally well. Accurate, inventive country cooking."  
[www.thegeorgebuckden.com](http://www.thegeorgebuckden.com)

**Third place: Graze, Brighton, East Sussex**

**Dish:** Saddle of rabbit, roast butternut squash, butternut and baby spinach cannelloni, smoked bacon and truffle velouté

**Chef:** Will Stanyer

**Judges' comment:** "Very much in keeping with the seasons, Will's dish showed a great understanding of technique and looked fantastic on the plate, and the dish ate beautifully."  
[www.graze-restaurant.co.uk](http://www.graze-restaurant.co.uk)