

# Czech spring menu

The spring is time, when the nature awakes and fills your kitchen with fresh herbs, vegetable and meat. After winter overeating is time for some salads and other light meals. Next things which change our diet are holidays like carnival and Easter.



Spring vegetable soup



Lamb shank in red wine



Easter lamb

6 rabbit thighs  
700 ml chicken broth  
250 g butter  
140 g carrot  
1.5 spoon vinegar  
200 ml cream

Rabbit in cream  
2 spoon of flour  
spoon of mustard  
100 g onion  
140 g celery  
1.5 spoon of sugar  
60 g fat

Melt some butter in huge pot. Add some bay leaf, allspice, pepper and thyme. Then lard rabbit thighs with fat and stir-fry it. Then remove the thighs and add some onion, celery and carrot to boiled butter. Stir-fry it for a moment and add mustard, sugar and vinegar, sprinkle it with flour. Stir-fry it and return the thighs to the pot. Pour chicken broth to the pot and put it into oven.

After 40 minutes put the pot on cooker, remove the meat again and make a reduction of sauce. Pass it through sifter. Add Cream, salt, pepper and cook it for short time. Serve it with cup dumplings.

