

## ROAST RABBIT WITH PITTED TAGGIASCHE OLIVES, CAPERS AND POTATOES



Chef: Gianluca Galliera

### Menù Ingredients

1000 g Patate pronte al naturale - Z62  
100 g Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5  
20 g Capperini in olio extra vergine di oliva - Small Capers in Extra-virgin olive oil - XG7  
20 g Superbrodo manzo "Casamia" - Casamia "Super Beef Stock" - BAO  
400 g Olive taggiasche denocciolate - Pitted Taggiasca Olives - XL1

### Ingredients

1500 g sectioned rabbit  
600 g onion  
4 garlic cloves  
to taste rosemary  
300 g white wine  
1000 g warer  
2 g pepper  
1000 g potatoes

### Method

For 6 People

Roughly chop the onion, crush the garlic and sweat using extra-virgin olive oil in a large casserole pan. Add the pieces of rabbit, rosemary and cook on a high heat until the meat is sealed. Add the white wine and allow to evaporate. Add the pitted Taggiasche olives and capers, cover and cook over a low heat. Allow to simmer gradually adding the Superbrodo Casamia stock paste and water. Peel the potatoes and cut into large wedges. Add the potatoes to the pan after the meat has been simmering for thirty minutes. The rabbit will be ready in approximately 45 / 50 minutes. Serve and garnish with fresh aromatic herbs.