# RABBIT WITH CARAMELIZED CIPOLLINE ONIONS AND BALSAMIC GLAZE



**Chef:** Monica Copetti

**Gluten Free**

## Menù Ingredients

1 tin Cipolline all'aceto balsamico di Modena I.G.P. - Baby onions in Balsamic vinegar of Modena PGI - VW1
50 g. Glassa all'aceto balsamico di Modena IGP - Balsamic glaze - D20
q.s. Aceto balsamico di Modena I.G.P. invecchiato - Old Balsamic Vinegar of Modena PGI - EJ6
q.s. Grancuoco granulare - Grancuoco Granular Stock - BH1
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
q.s. Sale alle erbe - Herbs and Spices Salt - PG0

## Ingredients

2 sprig of Rosemary
3 Cloves of garlic
2 Onio
100 ml. White wine
1.5 kg. Rabbit
100 ml. fresh cream
100 g. Sugar

## Method

Serve 6

Divide the rabbit into pieces and wash it in cold running water than dry it. In the meantime, prepare the broth using the Menù Gran Cuoco granulare . In a saucepan, heat a little extra virgin olive oil and sweat the onion cut into small pieces together with the rosemary and the garlic cloves. Season the rabbit meat with the Herb Salt and brown it in the pan with the onions, than deglaze with the white wine. Cook the rabbit incorporating the broth as needed, so the meat will not dry out during the cooking. Leave on the stove for about an hour. At this point, transfer the rabbit pieces on a plate, then reduce the cooking juices over medium heat and filter it; add the fresh cream and the balsamic glaze to the sauce. Place the rabbit back into the sauce to glaze it. At this point caramelize the onions in a pan with the Riserva Speciale balsamic vinegar and some sugar. On a plate serve the Rabbit with the caramelzed Cipolline Onions and a drizzle of balsamic glaze.

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