

## RABBIT WITH SPICY OLIVES



**Chef:** Leonardo Pellacani

**Gluten Free**

### Method

Serve 6

Prepare the Menù broth following the instruction indicated on the package. Cut the rabbit into pieces, wash it and dry it. In a saucepan heat a little extra virgin olive oil and brown the garlic. Add the rabbit, thyme, rosemary and cook until the meat has eliminated its water. As soon as the rabbit meat is browned, deglaze with the white wine and let it evaporate. At this point, add the Spicy Olives, season with salt and pepper and some broth. Cook over medium heat for about 90 minutes, taking care to turn the pieces of meat from time to time. As soon as it is cooked, serve with a sprig of fresh thyme.

### Menù Ingredients

300 g. Tris di olive piccantine - Spicy Olives trio - UO1  
q.s. Superbrodo manzo "Casamia" - Casamia "Super Beef Stock" - BA1

### Ingredients

q.s. Salt & Pepper  
q.s. Garlic  
q.s. Rosemary  
q.s. Thyme  
q.s. White wine  
2kg. Rabbit