RABBIT WITH SPICY OLIVES



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

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 srl - Dal 1932 Produttori Specialità Alimentari
Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)