RABBIT WITH VEGETABLE SAUCE



Menù Ingredients

400 g. Salsa del mio paese - Home-style spread - VSH
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
q.s. Sale alle erbe - Herbs and Spices Salt - PG0

Ingredients

N˚1 Rabbit
q.s. White Wine
q.s. Chili
N˚2 Garlic cloves
q.s. Bay leaf
q.s. Rosemary
q.s. Parsley

Chef: Monica Copetti

Method

Serve 6
Cut the rabbit into pieces , wash them in running cold water and then with white wine. Meanwhile in a saucepan heat a little extra virgin olive oil together with the garlic garlic, a bay leaf and a sprig of rosemary; then add the rabbit and brown it. Season with the Herb Salt and a the chopped chilli, then, after a few minutes, add the "Salsa del mio Paese". Cover the casserole and keep over moderate heat until the meat is cooked, adding a little white wine if necessary. Serve the rabbit hot.

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