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” - BA0
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.

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