



RABBIT RAGU

EASY AND DELICIOUS

Cooking rabbit is similar to chicken, fry on a moderate heat for 20 minutes or so until the internal temperature reaches 71°C. Keep in mind that this lean meat is prone to drying out. Ideally, only quick-cook the lean, tender cuts of rabbit, such as the saddle or the loin.

RABBIT RAGU

Ingredients

- 1 rabbit, cut into a size you prefer
- 100 g pancetta or bacon, chopped
- 2 celery sticks, finely diced
- 1 carrot, finely diced
- 1 onion, finely diced
- 1 garlic clove, minced
- 100 ml white wine
- 200 ml vegetable stock
- Fresh thyme
- Olive oil
- Salt and pepper
- 500 g. tagliatelle or pasta you prefer

 30 min.

Method

Firstly, fill a large saucepan with water, put the lid on and bring to the boil over a high heat. Add a good pinch of sea salt. Once the water is boiling, stir in the pasta.

Next, finely dice the carrot, onion, celery and garlic. Heat some olive oil over medium heat and fry pancetta until crisp. Add onion, carrot, celery, garlic and thyme. Cook for 4-5 min. or until the vegetable are soft.

Now, add the diced rabbit meat to the pan and fry for 2 min. Add white wine and vegetable stock. Bring to a boil. Reduce the heat and let it simmer for about 30 min with lid on. Stir in it once in a while.

Taste and adjust seasoning, if needed. Serve with tagliatelle and freshly grated parmesan.

Happy cooking & Bon appétit.