

STEWED RABBIT MEAT



Ingredients (serves 4 people):

1 and 1/2 kg of rabbit cut into pieces

2 tbsp olive oil

1 chopped onion

100 g of sliced bacon

2 cloves garlic

2 glasses of white wine

1 tsp white wine vinegar

1 bay leaf

250 ml cup beef stock

Salt to taste

Black pepper to taste
Chopped parsley to taste
Grated Parmesan cheese

Preparation:

1. Season the rabbit with salt and black pepper.
2. Heat olive oil and fry the meat until golden brown. Reserve.
3. Add bacon and fry lightly.
4. Add onion and garlic and fry.
5. Return the meat and stir.
6. Add white wine, vinegar, bay leaf and beef stock.
7. Cover the pan and cook over low heat until the meat is tender.
8. If necessary, add a few beef stocks.
9. Add chopped parsley to taste.
10. When the meat is tender, uncap the pan and increase the heat to reduce the sauce.
11. Serve with pappardelle and grated Parmesan cheese to taste.