



CONIGLIO ALL'ETRUSCA

(Rabbit Etruscan Style)

Ingredients:

- 1 rabbit (including the liver)
- 300 ml. chicken broth
- 150 ml. white wine
- 200 gr. black olives (pitted)
- 5 tablespoons flour
- 3 sage leaves
- 1 onion
- 1 carrot
- 1 garlic clove
- 1 rosemary sprig
- ½ celery stalk
- extra virgin olive oil
- salt and pepper

Directions:

Cut the rabbit into small pieces. Mince the celery, onion, carrot, garlic, sage and rosemary. Sauté them in a pan with extra virgin olive oil for about 10 minutes. While the vegetables are sautéing, roll the pieces of rabbit in the flour. Add the rabbit to the vegetables. Cook over high heat until the mixture becomes dry. Add white wine and stir. Cook until the wine has evaporated. Add broth, olive paste, salt and pepper to taste. Stir and cook for about 30 minutes. Add broth as needed, reserving ½ glass of broth.

Mince the liver of the rabbit and add it to the pan and cook for 10 more minutes.

Turn off the heat and remove the rabbit. Using a hand blender, mix whatever is left in the pan. Place the rabbit pieces back in the pan. Add the black olives, some broth, stir and cook for 5 minutes.