



CONIGLIO ARROTOLATO

(Rolled Rabbit)

Ingredients:

- 1 boned rabbit
- 150 gr. sliced pancetta
- 50 gr. sage
- 50 gr. Rosemary
- 3 cloves garlic
- 3 tablespoons extra virgin olive oil
- ½ teaspoon salt
- ½ teaspoon pepper

Directions:

Preheat oven to 400 degrees Fahrenheit.

Mince the sage, rosemary and garlic together.

Spread out the rabbit meat with the inside part facing up and add salt and pepper. Sprinkle on the minced herbs. Cover with the pancetta and roll up lengthwise. Tie with a string, and sprinkle with extra virgin olive oil.

Roast for about 30 minutes.

Serve cold thin sliced on a plate of finely cut salad greens or raw spinach tossed with extra virgin olive oil.