

**INGREDIENTS:**

1 large rabbit, jointed  
4 tablespoons olive oil  
30g flour  
4 shallots  
200g smoked bacon lardons  
4 garlic cloves  
300ml dry white wine  
150ml chicken stock  
2 tomatoes  
3 carrots  
250g button mushrooms  
1 bouquet garni thyme,  
parsley and bay leaf  
Sea salt and freshly-ground  
black pepper

**TIME:** 60 mins**SERVING:** 4 people

Mix some salt and pepper into the flour and lightly coat the rabbit joints – reserve the rib cage. Peel, de-seed and chop the tomatoes, chop the shallots, garlic and carrots and de-stalk and slice the mushrooms. Heat the oil in a large, oven-proof casserole and add the rabbit joints. Cook until lightly browned on all sides then add the rib cage, the lardons, garlic and shallots. Cook for a couple of minutes then add the wine and boil down slightly. Add the stock, tomatoes, carrots, mushrooms and bouquet garni, cover and simmer for 35 minutes. Remove the rib cage and bouquet garni, check seasoning and serve.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**