

TIME: 90 mins**SERVING:** 4 -6people

INGREDIENTS:

1 large rabbit
1 tablespoon flour
4 to 5 tablespoons olive oil
1 large onion
2 bay leaves
4 sage leaves
1 medium hot red chilli, finely chopped
2 sprigs of rosemary
2 garlic cloves, chopped
400g tomato passata
200ml dryish white wine
500ml chicken or vegetable stock
Sea salt, freshly-ground black pepper.



Joint the rabbit, cutting the saddle in two, and chop and reserve the liver and kidneys. Finely chop the onion and fry in the olive oil until translucent. Season the rabbit joints all over, flour lightly and add to the pan. Fry over a medium heat for about 10 minutes, turning occasionally, until browned. Add the red wine and cook down then add the liver and kidneys, the tomato passata, the herbs, garlic, chilli and stock. Simmer for an hour, the first 40 minutes covered, the final 20 minutes uncovered to allow the sauce to thicken.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: