



Coniglio Al'Ischiatana

- 1/2 cup extra virgin olive oil (117ml)
- 1 medium rabbit, cut into pieces
- 1 whole garlic bulb, with roots and base chopped off
- 1 fresh chili pepper, chopped
- salt, fresh oregano and fresh thyme to season
- 2 tablespoons tomato paste (28g)
- 2 cups white wine (470ml)
- 5 fresh basil leaves, chopped
- 10 cherry tomatoes, halved

Com Si Fa?

- Preheat oven to 375 degrees Fahrenheit.
- Heat up extra virgin olive oil in a saucepan. Place rabbit in hot olive oil.
- Add the garlic bulb, chili pepper and salt.\
- Sear the rabbit until golden brown on all sides.
- Add tomato paste and wine to deglaze the pan.
- Then add basil, oregano, thyme and tomatoes.
- Once the wine has reduced, transfer to a baking pan and place in the oven for approximately 30 minutes.

Per 4 persone



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