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# RABBIT RAGU

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## *Ingredients*

1 whole farmed rabbit, skinned including liver and kidney if possible  
2 rashers of streaky bacon  
1 leek topped and tailed  
2 carrots peeled topped and tailed  
2 ribs of celery peeled  
2 red onions left whole but skinned  
10g dried porcini mushrooms  
1 whole bulb of garlic, outer papery skin removed  
1 bouquet garni (parsley stalks, 2 bay leaves, sprig of rosemary)  
1 bottle of dry white wine  
600g chopped tomatoes  
2 tbsp tomato puree  
¼ freshly grated nutmeg  
Pinch of dried chilli flakes

Olive Oil

Salt

Freshly ground black pepper

Pre heat the oven 110°C 225°F

## *Method*

1. Heat a large casserole. Add 2 tbsp of olive oil. Add the whole rabbit, season and colour both sides.
2. Add the bacon and colour slightly, followed by the wine and remaining ingredients.
3. Place into a pre-heated oven and cook for 12 hours.
4. Remove from the oven, remove the lid and allow to rest until cool enough to handle.
5. Place the rabbit on a tray. Remove the bouquet garni, carrots, celery, leeks, onions and garlic and place on a separate tray. Squeeze out all of the juices from the bouquet garni into the pan and discard.
6. Squash the carrots, onion, garlic, celery and leeks back into the pan.
7. Carefully remove all of the bones from your rabbit and place the meat and offal back into the pan tearing any large pieces.

