



COOKING LESSONS

ITALIAN RECIPES

RABBIT "ALL'ARRABBIATA"

Ingredients for 4/5 people

- 1 rabbit
- Fresh sage, rosemary, wild fennel
- garlic
- salt and pepper
- peeled tomatoes
- 1 glass of wine
- 1kg of chicory or beet greens

The herbs (chicory or beet greens), boiled in salted water and strained are sautéed in a saucepan with finely cut garlic, olive oil, and salt.

Cut the rabbit in regular pieces and cook it in a casserole with olive oil, garlic, sage, rosemary, wild fennel, salt and pepper.

Sprinkle with wine and continue to add wine as soon as it evaporates.

After 30 minutes add the tomato sauce and continue the cooking for 20 minutes.

Serve rabbit with herbs hot.