



## RABBIT WITH WHITE WINE, OLIVES AND SAGE

Rabbit is a lovely low fat meat with a subtle gamey flavour. You should be able to source wild rabbit from a good local butcher who will also joint it for you. If you prefer, you can use chicken thighs instead.

**Serves 4**  
**Prep time 15 minutes**  
**Cooking time 1¾ hours**

2 rabbits, jointed  
1 tbsp flour  
3 tablespoons extra virgin olive oil  
1 carrot, cut into small cubes  
1 small onion, cut into small cubes  
1 stick of celery, cut into small cubes  
1 garlic clove, finely chopped  
10 fresh sage leaves  
250ml white wine  
150g chicken stock  
80g green olives  
Salt and pepper  
8 slices of sourdough or other crusty bread  
1 whole garlic clove

Dust the rabbit pieces with the flour. Heat the extra virgin olive oil in a wide pan and quickly fry the rabbit until golden brown, seasoning the meat with salt and pepper. Remove from the pan and leave to one side.

Add the vegetables, garlic and sage to the pan and gently fry over a low heat until the vegetables start to soften.

Pour in the white wine and stir with a wooden spoon, scraping all the browned bits from the bottom of the pan. Add the stock, rabbit and olives to the pan, cover and simmer for 1½ hours. Check for seasoning and add more salt and pepper to taste.

Heat a griddle pan and toast the bread on both sides. Rub with the whole garlic clove and serve with the casserole rabbit.