

Stew of Rabbit in White Wine and Mushroom Sauce

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Rabbit stew in a nice white wine and mushroom sauce with artichokes, sage and marjoram.

Ingredients

- 1 rabbit, cleaned
- 3 mediums sized artichokes
- Juice of 1 lemon
- 6 tablespoons olive oil
- 1 large onion, chopped
- 6 ounces black olives, pitted
- 1 pound button mushrooms
- 12 fresh sage leaves
- 3 sprigs of marjoram
- 2 glasses of white wine
- Chicken stock as required
- 3 teaspoons tomato paste
- 2 teaspoons fresh chopped parsley
- Salt and freshly ground black pepper

Preparation Time		Difficulty	Simple
Portions	6 servings	Yield	
Country/Region			
Vegetarian	No		

Preparation

Cooking instructions: Cut rabbit into 12 medium sized chunks. You can ask your butcher to do this for you. Trim off the hard part of the artichokes. Cut the tender heart into quarters. Add the lemon juice in a bowl of water, and place the quartered artichokes inside to prevent discoloration. Gently wash the mushrooms and cut them in quarters. Heat the oil in a large pan and fry the rabbit pieces, until golden. Add the chopped onions and cook for 7 minutes. Bring in the mushrooms; cover and cook for 5 more minutes. Then, add olives, sage, marjoram, salt and pepper, tomato puree, wine and some stock. Stir well, cover and simmer for another 30 minutes, adding more stock if necessary.

To finish: Add the artichokes and parsley and simmer for 10 to 15 minutes more. Serve with fresh tagliatelle or with some polenta.

Notes