

open kitchen

Inspired Culinary Events. Passionately Crafted.

Coniglio ai Pinoli (Rabbit Chianti Style)

Yield: 4-6 servings

Ingredients

1 medium-sized rabbit, cut into 6 serving pieces – reserve backbone for stock
2 cloves of garlic, minced
1 fresh sprig of fresh rosemary, minced
2 fresh sprigs of fresh thyme, minced
Salt and pepper
1 cup of white wine
1 cup of milk
2 medium onions, 1 sliced + 1 coarse chopped
1 carrot, peeled and coarse chopped
1 celery, coarse chopped
Olive oil
2 bay leaves
1/2 cup of toasted pine nuts

Method

1. Add rabbit and next 6 ingredients and let marinate for an hour in refrigerator.
2. Make rabbit stock by adding rabbit backbone, coarse chopped onion, carrot, and celery with 1 bay leaf and 3 cups of water – cook over low-medium heat for 45 minutes, strain, and set aside.
3. In heavy pot, gently sauté onions in olive oil over medium high heat until caramelized – about 5-7 minutes.
4. Remove rabbit from refrigerator and bring to room temp for 15 minutes. Shake rabbit pieces from wine-milk mixture and sear in onions. Allow the rabbit pieces to brown lightly to absorb the flavors of the onion. Repeat until all rabbit pieces are browned.
5. Add wine-milk mixture and a cup of the rabbit stock to the browned rabbit pieces in pot, cover, and braise on low heat for an hour. Turn the rabbit pieces from time to time and adding more stock as needed. About halfway through, add the pine nuts.
6. Serve the braised rabbit with egg noodles.