

SECOND COURSES

Tyrolean rabbit with bacon and rosemary

Ingredients for 4 people

1 rabbit in pieces
100 g of speck in strips
1 onion
1 glass of light broth
rosemary and sage
extra virgin olive oil
salt and pepper to taste

Preparation

Brown the speck in a saucepan with a little oil.

Add the rabbit and brown it well.

Stir in the chopped onion and herbs.

Pour in the broth, cover and cook gently for about 50 minutes.

Discover in the last minutes to concentrate the bottom.