

RECIPE

Rice with Rabbit



Ready in **4 hours**

Serves **5 people**

Featured in **GLF Bonn 2020**

Watch Live Demo:

<https://bit.ly/rice-with-rabbit>



Ingredients

- Meat broth
- 1 rabbit, cut in small pieces
- 1 rabbit liver
- 400g rice
- 1 large onion, chopped
- 3 ripe tomatoes, sliced
- 400g mushrooms, cleaned and cut
- 1 garlic clove
- 100ml white wine
- 50g almonds
- 50g hazelnuts
- 1 bunch parsley

Preparation

1. Prepare the meat broth by placing rabbit bones (alternatively calf or beef bones) on a baking tray, sprinkled with olive oil and salt. Roast at 200°C for half an hour.
2. Meanwhile, add two onions, two carrots, four tomatoes and a head of garlic to an oven-proof pot, and add a good pour of white wine. Roast for another half an hour.
3. Once slightly cooled, add the bones and drippings to the pot and cover with cold water. Bring to a boil, then cook on low heat for two hours.
4. Strain the liquid to receive meat broth.
5. In the pot to be used for cooking the rice, roast the rabbit liver with a good dash of oil over medium heat.
6. Remove the liver into a mortar with the nuts, garlic and parsley leaves. Mash

together and set aside (alternatively: use a food processor).

7. Add olive oil to the pot the liver was roasted in. Salt and pepper the rabbit and roast it over high heat until golden.
8. Add the chopped onion and cook on low heat until translucent, about ten minutes.
9. Add the sliced tomatoes and continue to sauté. Then add the rice and increase the heat, stirring. Then add the mushrooms.
10. Cover the rice mixture with hot broth. Cook on low heat for 12 minutes. Five minutes before it is ready, add the liver and spice mixture and dilute with white wine.
11. Adjust the seasoning with salt and pepper.



The Chef

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