



Elvea, festa all'italiana

Hunter's rabbit with creamy polenta



Ingredients for 4 Persons

3 tablespoons	olive oil
4	rabbit thighs
75 g	pancetta, cut in pieces
1	onion
1 stalk	yellow celery
3 cloves	garlic
250 ml	red wine
700 g	ELVEA peeled red Datterini tomatoes
75 g	mixed olives
3 sprigs	fresh parsley
1 pakken	polenta
	parmesan cheese
	butter
	pepper
	salt

Preparation

- Dab the rabbit thighs dry with paper towels and sprinkle with pepper and salt. Heat the olive oil in a large stew pan. Fry the rabbit thighs until they're brown on both sides. Take them out of the pan.
- Fry the pancetta with the onions, the garlic and the celery for 3 min. Add the red wine and the whole red peeled datterini tomatoes. Put the rabbit thighs back in the pan. Add the olives and bring to the boil.
- Turn down the heat and roast the meat covered in 2 hours until done. Finely chop the parsley.
- Put the rabbit thighs on 4 plates, add some stew sauce and sprinkle with the parsley.
- Boil the polenta according to the instructions on the package and serve with the rabbit bolts. Do not forget to season the polenta with a handful of Parmesan cheese and a generous dollop of butter or a dash of olive oil.
- Tip: Spread polenta that you have left in an oven dish and let it stiffen. Grill, bake or broil the next day polenta slices until golden brown and crispy.

