

Stewed Rabbit with Pappardelle

(Pappardelle integrali con coniglio in umido)

INGREDIENTS:

Servings: 2 people

Jointed small rabbit	1/2
Small carrot	1
Small garlic clove	1
Celery stalks 1	
Small onion	1/2
Extra virgin olive oil	1 tbs
Pork fillet	3 oz
Skinless boneless chicken breast	3 oz
Dry white wine	1/2 cup
Salt and freshly ground pepper	to taste
Fresh, large tomatoes	4
Pappardelle	6 oz

Servings: 4 people

Jointed small rabbit	1
Carrot	1
Garlic clove	1
Celery stalks	2
Small onion	1
Extra virgin olive oil	2 tbs
Pork fillet	5 oz
Skinless boneless chicken breast	5 oz
Dry white wine	1 cup
Salt and freshly ground pepper	to taste
Fresh, large tomatoes	7
Pappardelle	12 oz

Servings: 6 people

Jointed small rabbits	1 1/2
Small carrots	2
Garlic cloves	2
Celery stalks	3
Onion	1
Extra virgin olive oil	3 tbs
Pork fillet	8 oz
Skinless boneless chicken breast	8 oz
Dry white wine	1 1/2 cup
Salt and freshly ground pepper	to taste
Fresh, large tomatoes	11
Pappardelle	1 1/4 pound

Servings: 8 people

Jointed small rabbits	2
Carrots	2
Garlic cloves	2
Celery stalks	4
Small onions	2
Extra virgin olive oil	4 tbs
Pork fillet	10 oz
Skinless boneless chicken breast	10 oz
Dry white wine	1 pint
Salt and freshly ground pepper	to taste

Fresh, large tomatoes	14
Pappardelle	1 1/2 pound

Servings: 10 people

Jointed small rabbits	2 1/2
Small carrots	3
Garlic clove	3
Celery stalks	5
Onions	2
Extra virgin olive oil	4 tbs
Pork fillet	13 oz
Skinless boneless chicken breast	13 oz
Dry white wine	1 1/4 pint
Salt and freshly ground pepper	to taste
Fresh, large tomatoes	18
Pappardelle	2 pound

Servings: 12 people

Jointed small rabbits	3
Carrots	3
Garlic cloves	3
Celery stalks	6
Small onions	3
Extra virgin olive oil	1/2 cup
Pork fillet	15 oz
Skinless boneless chicken breast	15 oz
Dry white wine	1 1/2 pint
Salt and freshly ground pepper	to taste
Fresh, large tomatoes	21
Pappardelle	2 1/4 pound

TOOLS:

Boning knife
Chef's knife
Cutting board
Cleaver
Large saucepans
Large skillet
Meat grinder or food processor
Pasta pot
Slotted spoon
Colander
Wooden spoon

PREPARATION:

Set aside the thighs and shoulders. *Blanch*, seed, skin, and *dice the tomatoes*. Grind the pork and chicken with a meat grinder. If desired, grind the thigh and shoulder of the rabbit as well or keep them intact. (Debone thighs and shoulder before grinding.)

Prepare the sauce:

Bring a large saucepan of water to a boil. Blanch the loin until it whitens and then set it aside. *Chop together the carrot, garlic, celery, and onion*. Heat the oil in a large skillet over moderate heat. Saut  the vegetables until they are golden brown. Cut the blanched meat into small pieces and add it to the vegetables. Add the wine and the rest of the meat to the pan. Simmer over low heat until the wine evaporates. Season, to taste, with salt and pepper. Cook for 30 minutes. If necessary, add water to the pan to prevent drying. In the meantime cook the pappardelle "al dente" in lightly-salted water. Serve the sauce over the pasta.

This recipe comes from the *Ristorante Giardino*.