

# Braised Rabbit with Leek and Rosemary

**Preparation Time:** 10 min

**Cooking Time:** 2 hours

**Servings:** 4

## Ingredients - Curry Paste

- 1.5kg whole rabbit
- 2tbsp extra virgin olive oil
- 1 leek, finely sliced
- 2 carrots, diced
- 2 stalks celery, diced
- 2 cloves garlic, crushed
- ½cup dry white wine
- 2½cups chicken stock
- 1tbsp rosemary
- 2 medium zucchini, sliced
- 200g button mushrooms
- 1tbsp fresh parsley, chopped



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## Method

Cut the rabbit into serving size pieces.

Heat 1tbsp of the oil in a large heavy-based saucepan and brown the rabbit in batches. Drain on absorbent paper.

Heat the remaining oil in the same pan and cook the leek, carrot, celery and garlic until the leek has softened.

Increase the heat to high and then add the wine. Stir until the wine has almost evaporated and then add the chicken stock.

Return the rabbit to the pan and then simmer over low heat, covered for about 1½ hours or until the rabbit is tender.

Add the zucchini and mushrooms and cook for a further 20 minutes or until the vegetables are cooked. Sprinkle over the chopped parsley before serving.