

## Slow Cooked Rabbit Ragu with Tagliatelle

Serves 6

### Ingredients:

- 1 Large Rabbit Jointed
- 150g Pancetta Cubes
- 200ml Chicken Stock
- 1 Tin of Cherry Tomatoes
- 1 Onion finely chopped
- 1 Carrot finely chopped
- 3 garlic cloves finely chopped
- 2 Glasses of White Wine
- 1 Table Spoon of Dried Oregano

Heat the oil in a heavy saucepan and brown the rabbit pieces on all sides. Remove to a plate. Add the pancetta and cook for about 5/10 minutes or until the pancetta becomes crispy, then add the onion, carrot, celery & garlic and continue to cook for a further 5 minutes or until the vegetables become soft.

Add the white wine, and scrape up any browned bits on the bottom of the pan. Add the rabbit back into the pan with the tomatoes, and then add your chicken stock, season with salt and pepper.

Cook over low heat for about 2 hours until the meat begins to fall off the bones,

Remove the meat from the bones and return it to the pan and add your dried oregano. Taste and adjust seasonings if needed.

Boil your pasta and when cooked spoon your rabbit ragu over your tagliatelle and serve with some chopped parsley and parmesan with a little drizzle of extra virgin olive.