



Catalan recipe for this wine:
Jugged Wild Boar from the Albères mountains

Rabbit with olives and pine nuts

Serves 4
Preparation: 25 mn; easy,
may be prepared in advance
Cooking time: 45 mn



We recommend with this dish:
Côtes du Roussillon Cuvée Ater

INGREDIENTS

- 1 rabbit cut in pieces
- 120 g diced smoked bacon
- 6 garlic cloves
- 4 tomatoes
- 150 g black olives without stones
- 25 g pine nuts
- 20 cl red wine
- 2 tablespoons olive oil
- 20 g butter
- 1 tablespoon flour
- 1 sprig thyme, 1 bay leaf, 1 sprig savory
- salt, pepper

PREPARATION AND COOKING

1. Salt, pepper and flour the meat.
2. Heat olive oil and butter in a cocotte, add meat and fry on all sides.
3. Add whole garlic cloves (not peeled) and the bacon. Pour red wine and bring to boil. Add

diced tomatoes, thyme, bay leaf, savory and a glass of water.

4. Cover and let gently simmer for 40 mn until the sauce is reduced and creamy.
5. Add olives and check spicing. Continue simmering without lid.
6. Fry pine nuts gold brown in a non-stick pan.
7. Take out herbs and serve on a plate. Sprinkle with pine nuts.

"Bon Profit, Salut!"

-Bon appétit and Cheers !

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