

# Rabbit Rullops



Serves 🍴 🍴

## Ingredients

1/2 rabbit boned  
2 small white onions  
2 tablespoons pine nuts  
1 pinch of cinnamon  
a handful fresh chopped parsley  
12 little leaves of sage  
1 teaspoon dried thyme  
2 cloves of garlic  
1 sprig of rosemary  
4-5 juniper berries  
1/2 glass of white wine  
1/2 liter of vegetable stock  
3 tablespoons extra virgin olive oil  
salt and pepper

## Method

Soften the onions in a pan with a tablespoon of oil, cinnamon and pine nuts. Meanwhile cut the rabbit into 4 rectangular pieces, salt and pepper well. Put the onion mixture on pieces of rabbit, add the thyme, the leaves of sage and some tuft of parsley chopped. Form the rolls and close them with the kitchen twine or with toothpicks (I personally have them sewn along the 3 open edges, yes it is, with needle and white thread like my grandmother did). Place the rollups in a pan with 2 tablespoons of oil, 2 cloves of garlic, rosemary and juniper berries and let brown for about ten minutes. Add the white wine and continue cooking without the lid until it has evaporated. Add the hot vegetable stock, put the lid and cook for another 40-45 minutes on medium heat. Allow to cool, remove the twine and serve with the filtered sauce cooking, you can serve the whole rullops or cut it into little rolls.