

Rabbit "Rousigue" with savory and juniper

8 servings :

- 2 whole rabbits with the livers
 - 500g of Roseval potatoes
 - 3 Onions
 - 5 Garlic cloves
 - 1 spoon of Juniper
 - 1 handful of Savory
 - 200g butter
 - 15cl Olive oil
 - 1 Garlic bulb
 - 1 glass white Wine



Vacqueyras *Les Christins*

Concentrated and generous... A sunshine wine !

On the limestone plateau of Vacqueyras, the "Christins" plot is lined by Garrigue.

This is where Savory and Juniper is grown.

This berry freshly crushed, ennobles the ripe aromas of the wine.

The wine is marked by the sun, just like the dish that accompanies it.



1) Cut the rabbits into to 8 pieces each (cut the thighs into 2, cut the front legs, the rack and the saddle). In a pan, fry the rabbit in olive oil and butter. Add 3/4 of the Savory, the garlic bulb cut into two, and the crushed Juniper and fry for 1 minute, deglaze with a glass of wine, cover and leave to cook for 20 minutes.

2) In the meantime, slice the potatoes into 2 -3 mm slices and cook them in some butter, stirring regularly until they are golden. Add the 3 sliced onions and continue to cook till the onions are slightly golden. Add 5 peeled and crushed garlic cloves and the rest of the Savory. Season to taste and leave to cook for 3-4 minutes. Drain and reserve for later.

3) Once the rabbit is cooked, reheat the potatoes and reduce the juices that the rabbit cooked in separately.

Serving temperature : 16°C-17°C

FAMILLE PERRIN

