

Pasta with rabbit ragout & pistachios

Pasta with rabbit ragout & pistachios combines tender rabbit meat braised in an aromatic sauce with roasted pistachios. This alternative to [Bolognese sauce](#) brings the savory flavors of Naples' Italian cuisine directly to the plate and is ideal for a special, Mediterranean-inspired meal.

Duration: approx. 120 min for 6 servings

Ingredients

1. 30 g Pistachios
 2. 2 tsp salt
 3. 1 clove of garlic
 4. flat-leaf parsley
 5. 300 ml water
 6. 300 ml white wine
 7. 1 whole rabbit, boned
 8. Fleur de Sel
 9. 1 large carrot
 10. 1 onion
 11. 1 leek
 12. 1 Stange Saddlery
 13. Sharp filleting knife
 14. Safety glove
 15. 500 g pasta of your choice
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Directions

1. When deboning, I wore a meat glove and used a sharp filleting knife. You can find the corresponding video [here](#).
2. Cut the vegetables into brunoise, i.e. into very small cubes.
3. Fry the onion with a little salt in olive oil and frying butter on a low heat until they become nice and sweet. Then increase the heat, add the rabbit and roast through. Then add the vegetables and sauté briefly. Deglaze with white wine and add the stock. Simmer for 1 hour. Ready.

Stock Preparation

1. Disassemble the rabbit and roast the bones in the oven at 200 degrees with the grill function until they change color. Since rabbits have little fat, roast carefully.
2. Put the vegetable trimmings and leftovers in a tall saucepan and fry them in frying butter and rapeseed oil. Add the rabbit bones.
3. Deglaze with white wine and fill with water until the surface is almost covered. Simmer for 60-90 minutes.
4. Strain everything, preferably through an old cotton cloth, as rabbit bones can easily splinter. Safety first.

▷ You can freeze the stock in very good portions.