



Fissler Pressure Cooker - Braised Rabbit, Lemon Onions and Capers with Casarecci

Ingredients

2 Rabbits (ask your butcher to cut each rabbit into 6 pieces)
½ cup Plain Flour
Freshly ground Black Pepper
Sea Salt
2 large Brown Onions, sliced
2 Bay Leaves
2 Lemons
1 litre Chicken Stock
½ cup Flat Leaf Parsley, chopped
500g Benedetto Cavalieri Casarecci, cooked
¼ cup Olive Oil
1 clove Garlic, sliced
Fresh Thyme Sprigs
1 cup White Wine
1 tablespoon Capers
125g Butter

Directions

Season flour with sea salt and pepper, coat rabbit in flour.
Heat oil in Fissler pressure cooker.
Sauté rabbit in oil on both sides until golden brown then remove and set aside.
Add onion and garlic to same oil and sauté for 2 minutes.
Return rabbit to pressure cooker and add stock, wine, herbs, capers, the zest of 2 lemons & the juice of 1 lemon. (Reserve the juice of the other lemon for latter use)
Bring to boil, close lid and set on high heat until indicator rod is on 2 rings.
Turn heat down and cook for 45 minutes. Turn off heat and depressurize
Allow to cook to luke warm then remove rabbit from sauce.
Remove the flesh from the bones and discard bones.
Add rabbit back to sauce and bring to the boil.
Add diced butter parsley and lemon juice.
Add cooked pasta and serve immediately with Parmesan cheese