



FRITTATA WITH RABBIT AND SNAILS

Restaurant La Rinconada de Lorenzo

Ingredients:

- 300 g of previously cooked snails.
- 1 rabbit.
- 4 green peppers.
- 2 onions.
- Extra virgin olive oil.
- 1 glass of white wine.
- Salt.
- 2 bay leaves.
- 1 teaspoon of sugar.
- 1 dose of honey to taste.

Elaboration

- Cut the rabbit in pieces and fry it in the frying pan with the oil, set aside.
- In the same frying pan, introduce the onion, the bell pepper and the bay leaf, sauté how to add the tomato and cook for 10 minutes, rectifying the acidity with the sugar. Add the wine and cook until the alcohol evaporates.
- Add all this sauce to the rabbit casserole and cook for 30 minutes. 5 minutes before finishing, add the snails.
- To rest and to serve.

Más información: www.goaragon.es