

CONIGLIO PORCHETTATO IN GIARDINO



INGREDIENTS FOR 4 PORTIONS

- 1 deboned rabbit
- 300g Mixed Vegetables "Giardinetto"
- 10g Lamb, Seasoning Salt
- 30g Wild Fennel Pesto
- q.s. Garlic, Granules
- q.s. Alto Adige Flowers Mix

for the sauce

- 80g Mayonnaise
- 20g Wild Fennel Pesto

METHOD

- Lay the rabbit wide open, sprinkle with lamb seasoning salt, garlic flavour it with wild fennel pesto.
- Seal the meat and sew with kitchen twine.
- Cook at 150 degrees until the inside reaches 65 degrees.
- Mix mayo and wild fennel pesto untill having a smooth sauce.
- In a hot plate put the sauce in the center, the rabbit cilinders and the roasted vogs.
- Garnish with flowers mix.

PRODUCTS IN THIS RECIPE



Mixed Vegetables
"Giardinetto"



Lamb, Seasoning Salt



Wild Fennel Pesto



Garlic, Granules



**Alto Adige Flowers
Mix**



Mayonnaise