



## Conejo al Ajillo

Conejo is the Spanish for rabbit, and this is one of the most popular rabbit dishes in Spain. It basically means frying the rabbit pieces in oil infused with a hefty amount of garlic. The gaminess and the strength of the flavour apparently depends on where the rabbit has come from, and with the wide variety of habitats across the Wessex area, this should mean a wide range!

As rabbit doesn't have its own fat, this recipe uses a mixture of white wine and olive oil as a replacement

### Ingredients

- 2 Rabbits (jointed) or 1kg Diced Rabbit
- 1½ Heads of Garlic
- ¾ Bottle of Dry White Wine
- 2 Sprigs of Thyme
- 500ml Chicken Stock
- 200ml Virgin Olive Oil
- Chopped Parsley
- 1kg Potatoes
- 1.5lt Olive Oil (For Frying the Potatoes)

### Method (Serves 4)

1. Joint your rabbits.
2. Break the garlic into cloves and crush them with the side of a large knife, while keeping the skin on them.
3. Heat the oil in a large pan, add the garlic and fry until golden brown, then remove from the oil.
4. Season the rabbit and seal off in the hot oil.
5. Once the rabbit is well sealed, re add the garlic, then add the white wine and thyme and bring to the boil for 2-3 minutes.
6. Add the stock so that it covers the meat and allow to come to boil again, then turn down to simmer. Cover the pan with a lid and allow to cook for around 1hr 45mins.
7. Wash and cut the potatoes into thin chips (do not peel) and cook in hot oil (140°C) until cooked but do not have any colour.
8. Remove from the oil and allow to drain for about 5 mins
9. Reheat the oil to 180°C when you are ready to serve, and cook the chips until golden brown.
10. Once cooked, remove the rabbit, and pass the sauce through a sieve (use the back of a spoon to push the garlic pulp through the sieve)
11. Place the sauce back on the heat and reduce (not too much)
12. Add the chopped parsley, spoon over the rabbit and serve with the chips