

## Rabbit in almond sauce

· Level of difficulty: easy

### Quantity

Ingredients for 2 people.

### Ingredients

2 piece Rabbit hind legs  
1 piece Rabbit liver  
20 piece Raw, peeled almonds  
2 piece Garlic cloves  
250 ml White wine from Majorca  
Olive oil for frying  
Salt  
Pepper

### Preparation

Wash, clean and season the rabbit. Season the liver as well.

Heat a frying pan, toast the almonds in it, stirring until golden brown, remove and set aside to cool. Add the oil to the pan and fry the rabbit runs and liver a little further along the edge of the pan on both sides.

Press the garlic cloves with the ball of your hand, peel and add to the pan. Peel the onion, halve it and cut it into strips.

When the liver is about medium fried, remove from the pan together with the garlic cloves, drain on kitchen paper and leave to cool.

Slowly continue to fry the runs over a low heat, salt the onion and add it to the pan. Sauté everything together until the onion is translucent, turning the runs several times in the meantime.

Chop the liver and put it in a mortar with the almonds and garlic and pound it to a creamy paste, adding a few drops of wine if necessary to make the paste work.

Pour the wine over the braised onions and rabbit and also an additional 100 ml of water. Stir the liver-almond paste into the onion wine until everything is evenly distributed. Let everything continue to cook on a low heat for about 5 minutes.

Then remove the rabbit legs from the pan, check with a knife whether they are cooked, otherwise drain the contents of the pan, wipe out the pan and continue roasting the rabbit.

Put the onions with the stock into a tall mixing bowl and purée or strain through a coarse sieve. Season with salt and pepper and heat through again if necessary.

Pour the sauce over the rabbit runs, sprinkle with fresh chopped parsley and serve with rice or baguette.