



## Marinated Rabbit Salad with Morado Garlic.



**DIFFICULTY**  
MEDIUM

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**TYPE OF CUISINE**  
MEDITERRANEA



**Nº OF DINERS**  
1



**TYPE OF DISH**  
STARTER



**PREPARATION TIME**  
30 MINUTES



**GARLIC VARIETY**  
MORADO

### Ingredients

- 8 cloves of Morado Garlic
- ½ Onion
- 1 Carrot
- Baby Leaves
- 200 gr of Rabbit loin
- 150 ml of Extra Virgin Olive Oil
- 20 ml of Jerez Vinegar
- Salt

## Step by Step



1. Peel the cloves of Morado Garlic and set them aside.
2. Peel the Carrot and Onion and cut them in stripes.
3. Dice the Rabbit and season it with Salt.
4. In a pot on medium heat, add some Oil and add the Garlic cloves. Then add the rest of the Vegetables and the seasoned Rabbit and cook for 10 minutes.
5. Lower the heat, add the Vinegar and cook for 2 more minutes. This is how the Rabbit will be marinated.
6. Turn the heat off and separate the Vegetables and the Rabbit from the Marinade.



### DISH PRESENTATION:

7. Place the vegetables in a plate, and the Rabbit pieces on top of them.
8. Culminate with the Baby Leaves and lightly dress with the Marinade.

### TIPS FROM THE CHEF Miguel Ángel Mateos:

- In order for this meal to be easier to eat, we will use de-boned pieces of meat.
- We can marinate different kinds of meat, like partridge, quail, venison, Iberian prey... It is a way to change this dish to our taste and also, easily, the taste of the salad.