



ROASTED RABBIT

INGREDIENTS

One whole rabbit, cut up in pieces	3 celery stalks, finely chopped
Salt and freshly cracked pepper	2 large carrots, finely chopped
Flour for dusting	One medium onion
Olive oil, preferably from Kitchen76	1 ½ cups of dry white wine

DIRECTIONS

Season both sides of rabbit with salt and pepper and then coat both sides with flour, shaking off excess flour.

Coat a heavy bottom pot that has a heavy lid with olive oil and bring to medium/high heat. Sear pieces of rabbit on each side until golden, do in batches if necessary and add oil if pan is dry after first batch. Set aside.

In the same pan, add more olive oil and sauté the carrots, celery and onion seasoned with salt and cracked pepper on medium/low heat until softened, about 8 to 10 minutes, stirring every couple of minutes. If needed, add a splash of white wine to deglaze the bits of seared rabbit stuck on base of pan.

Add rabbit back to the pan with 2 dried bay leaves and the 1 ½ cups of dry white wine. Incorporate the vegetables with the rabbit.

Close with a tight fitted lid and bake for 1 ½ hours in a 350 degree oven. Once ready, serve warm with a chilled glass of Riesling.

WINE PAIRING

Two Sisters Vineyards 2019 Riesling

Slow braised rabbit with an aromatic herb like bay leaves pair beautifully with the Riesling, especially an aged Riesling like this one.

The softened acidity will cut through the rich creaminess and depth that the long braising created in the dish. Plus an aged Riesling allows for a richer mouthfeel that will complement the braised rabbit even more.

TWO SISTERS



ANGELA'S SAVORY CAKE AKA TORTA SALATE

INGREDIENTS

1 cup of milk
3 eggs, beaten
Salt and freshly cracked pepper
¼ cup of grated Romano cheese, with extra set aside for finishing
2 ½ cups of white flour
1 packet of 'Paneangeli Lievito Pane Degli Angeli'*
1 cup of extra virgin olive oil, preferably from Kitchen76
¼ cup of sliced Italian deli salami, roughly chopped
1 cup of Italian provolone cheese, cut in small cubes
1 small red pepper, diced
1 small yellow pepper, diced
2 small tomatoes, seeds removed, diced
¼ cup of chopped parsley
2 tbsp of sliced green olives
6 to 8 pieces of sundried tomatoes, roughly chopped
1 tbsp of butter

DIRECTIONS

In a large mixing bowl, beat lightly the eggs and milk just so all is combined.
Add the grated cheese, 1 tsp of salt and freshly cracked pepper
and mix again to incorporate.
Add the flour, yeast and mix with a fork until just combined, do not over mix.
Add the olive oil and mix again to combine.
Add the chopped salami, provolone cheese, tomatoes, peppers, parsley,
green olives and sundried tomatoes.
Using a spatula, mix until all is evenly combined.
Using a 9" springform pan or baking dish, butter the base and sides of the chosen
vessel. Place the whole mixture into the pan, evening out the top and then sprinkle
with 1 to 2 tablespoons of grated Romano cheese and drizzle with olive oil.
Bake in a 350 degree oven for 1 hour to 1 ¼ hours or until the centre feels set or if a
skewer inserted in the centre comes out mostly clean.
If during the baking time the top seems to brown too quickly, cover lightly with foil.
The top should be golden brown, especially the edges.

* 'Paneangeli Lievito Pane Degli Angeli' can be found in Italian grocery stores or ordered online