

Rabbit with snails and grated black truffle

by [GBC Kitchen](#)



Main | **Easy** | 4 | 2 hours 30 minutes

[Rabbit](#) and [snails](#) is a classic pairing in Northeastern Spanish cookery. Here they are combined into a rustic stew. This dish is perfect served with crusty bread to soak up the sauce. We've added a touch of luxury with some grated [black truffle](#). Some cooked snails are sold with their shells but separated from them. If that's the case, just tuck the snails back into their shells before adding them to the stew.

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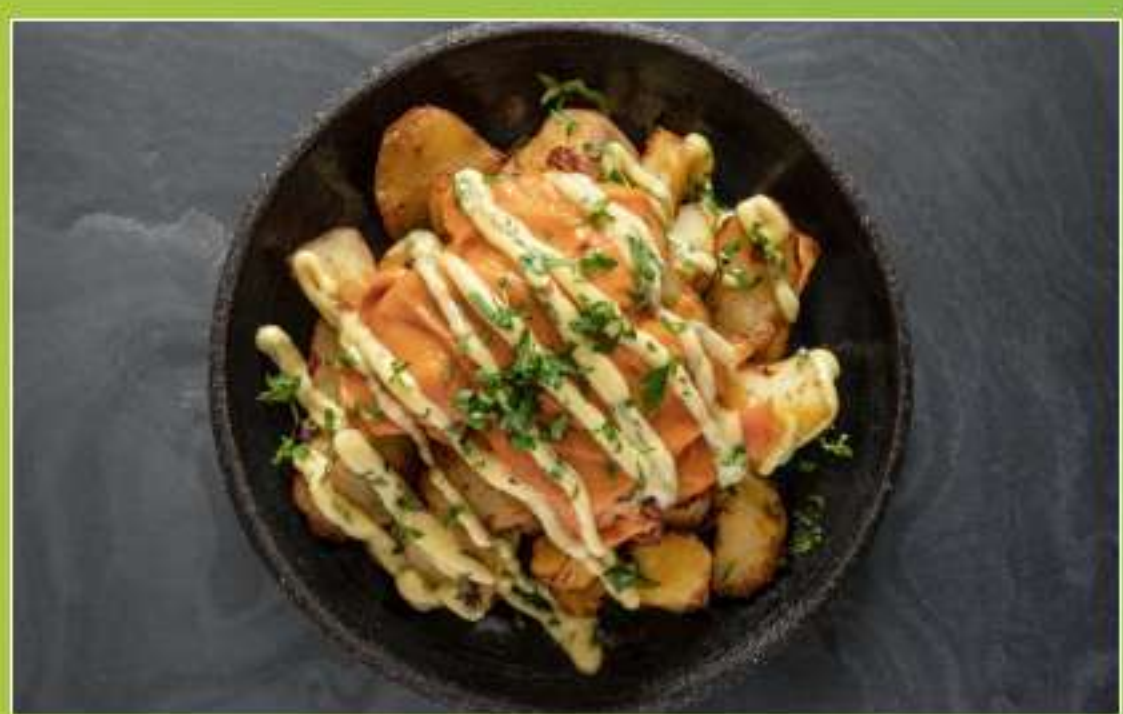
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Ingredients

METRIC IMPERIAL

- 1 [rabbit](#), with the liver, cut into pieces through the bone
- flour for dusting, seasoned with a pinch of salt and pepper
- 1 dash of olive oil
- 150g of [bacon lardons](#)
- 3 [garlic cloves](#), finely grated
- 1 [onion](#), finely chopped
- 1 [carrot](#), finely chopped
- 1 tbsp of [tomato purée](#)
- 150ml of sherry
- 2 [tomatoes](#), skinned and diced
- 2 [bay leaves](#)
- 1 [sprig of thyme](#)
- 750ml of chicken stock, or as needed to cover the rabbit
- 24 [snails](#), shell on
- [salt](#)
- 1 handful of [flat-leaf parsley](#), finely chopped, for garnish
- preserved black truffle, to serve
- crusty bread, for serving

Method

- 1 First, dust the rabbit pieces with seasoned flour, setting aside the liver for later

1 [rabbit](#), with the liver, cut into pieces through the bone
 flour for dusting, seasoned with a pinch of salt and pepper
- 2 Heat a splash of oil in a large, lidded casserole dish over medium heat. Fry the floured rabbit pieces in the pan until golden on all sides, then remove from the pan and set aside

1 dash of olive oil
- 3 Add the bacon lardons to the same pan and cook until the fat renders out. Add the garlic, onion and carrot and fry until softened

150g of [bacon lardons](#)
 3 [garlic cloves](#), finely grated
 1 [onion](#), finely chopped
 1 [carrot](#), finely chopped
- 4 Add the tomato paste, and cook for a few minutes more

1 tbsp of [tomato purée](#)
- 5 Add the sherry to the pan to deglaze everything. Cook until the sherry has mostly bubbled away

150ml of sherry
- 6 Mash the reserved rabbit liver into the sauce. Add the tomatoes, bay leaves, thyme, stock, shell-on snails, a pinch of salt and the rabbit pieces. Turn the heat down and simmer with a lid on for around ¾ of an hour

2 [tomatoes](#), skinned and diced
 2 [bay leaves](#)
 1 [sprig of thyme](#)
 750ml of chicken stock, or as needed to cover the rabbit
 24 [snails](#), shell on
[salt](#)
- 7 Serve topped with parsley and grated black truffle and a side of crusty bread

1 handful of [flat-leaf parsley](#), finely chopped, for garnish
 preserved black truffle, to serve
 crusty bread, for serving

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