



#### Serves 4:

- 4 rabbit legs
- 100 ml **PDO huile d'olive d'Aix-en-Provence – olives mûrées**
- Zest and juice of 1 organic orange
- Zest and juice of 1 organic lemon
- 2 sprigs of fresh thyme
- 1 sprig of fresh rosemary
- 2 unpeeled garlic cloves
- 1 bay leaf
- 500 ml vegetable broth
- Salt, freshly ground pepper
- 100 ml white wine
- 200 g orzo
- ½ butternut squash
- 1 handful of rocket
- 1 handful of PDO olives noires de Nyons (black olives)
- 1 tbsp capers
- 1 tsp citrus zest



**Preparation: 20 min**  
**Cooking: 1h30**

In a casserole, place the rabbit pieces with a drizzle of olive oil and brown for a few minutes.

Add 100 ml vegetable broth, 100 ml white wine, citrus zest and juice, thyme, rosemary, garlic and bay leaf. Add salt and pepper and mix well.

Cover and cook for 90 min in the oven on a very low heat (150°C), turning the pieces over halfway through cooking, basting them regularly with the cooking juices, and gradually adding the vegetable broth. The rabbit should be tender and come away from the bone easily.

Wash and peel the squash. Cut it into cubes, mix with 1.5 tablespoons of olive oil, oregano, thyme, salt and pepper, then cook in the oven at 180°C for 15 minutes.

Cook the orzo in boiling salted water, drain. Transfer the rabbit to the pan with a little bit of olive oil after cooking to obtain a lightly grilled effect. Add the cooked squash, rocket, olives, capers, and a drizzle of olive oil. Baste with a little bit of the rabbit juice.

Serve the rabbit sprinkled with fresh parsley and orange zest for freshness.

## What about the olive oil?

We advise you to use a traditional-tasting PDO huile d'olive d'Aix-en-Provence – olives mûrées (matured olives) for its sweetness and its aromas of sourdough bread, black olive, cocoa and cooked artichoke.

You can also use PDO olive oil from Provence - olives mûrées, Vallée des Baux-de-Provence – olives mûrées or Corse - Oliu di Corsica – récolte à l'ancienne.

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