



## Recipe Details

**Recipe Name :** Sumac And Mint Rubbed Rabbit Saddle With Seared Radicchio  
**Recipe Category:**  
**Author :** Ottolenghi  
**Created :** February 16, 2015  
**Last Updated :** February 16, 2015  
**Portions :** 4

### Weight (Per Portion)

One portion of this dish weighs approximately 335.00 Grams

### Recipe Ingredients

Ingredient	Quantity	Allergen Warnings
Garlic	1 Unit	
Oil, olive	1.5 Tablespoon	
Rabbit, saddle, raw	750 Gram	
Raddiccio, raw	1 Medium	
Pine nuts	90 Gram	
Lemon, juice	1 Tablespoon	
Parsley, raw	30 Gram	
Salt, sea	1 Pinch	
Mint, dried	1.5 Tablespoon	
Oil, olive	1.5 Tablespoon	

### Recipe Alerts

No Recipe Warnings at the moment !

### Recipe Method

Heat the oven to 180C/350F/gas mark 4. Put the garlic cloves and a teaspoon of oil in a baking tray large enough to hold the rabbit. Stir and roast for seven minutes. Put the rub ingredients in a small bowl, add a tablespoon of Maldon salt, mix and set aside. Remove all the sinew from the rabbit saddles (2-4 saddles, depending on size). Use your hands to spread the rub all over the saddles, then roll each one lengthways into a long cigar. Tie in two or three places with kitchen string, and set aside. Heat a teaspoon of olive in a saut

