

# Polenta with slow-braised rabbit, toasted pinenuts and 'The Diva' Woodside cheese

**The wonder of polenta! This is a staple of Northern Italy and, historically, of the peasants – yet, add slow-braised rabbit and goat's cheese from Woodside Cheese and it becomes a dish fit for a king.**

Preparation time: 30 mins

Cooking time: 2 hours

Serves 4

## Polenta

1L water

200g fine-grain polenta

150g butter

¼ cup parmesan cheese, grated

salt

## Rabbit

¼ cup extra virgin olive oil

1 brown onion, finely chopped

1 carrot, peeled and finely chopped

1 stalk celery, finely chopped

100g pancetta, bacon or prosciutto, diced

1 large rabbit, cut into 6 or 8 pieces

1 cup white wine

2 tbsp tomato paste

2 bay leaves

2-3 cups chicken stock

1 tsp fresh thyme, finely chopped

1 tsp fresh rosemary, finely chopped

1 tbsp pinenuts, toasted

sea salt and pepper

**To serve: Woodside goat's cheese 'The Diva', pine nuts, olive oil**

To prepare the polenta: Put water into a pan and bring to a slow boil. Whisk the polenta in slowly and cook on a high heat for approximately 5 mins until it thickens. Turn down the heat to low and cook for approximately 45 mins, stirring every few minutes. If it becomes too thick, add more water until desired consistency is reached. To finish the polenta, take off heat and whisk in the butter. Add grated parmesan and salt to taste.

To make rabbit ragu: Add olive oil to a heavy bottomed pot over a medium heat. When hot, add onion, carrot, celery and pancetta. Sauté, stirring occasionally, until vegetables are soft and caramelised. Raise heat to high and add rabbit. Brown lightly on all sides then pour in the wine and stir.

While scraping the bottom of the pan, add tomato paste, bay leaves and stock. Stir well, season with salt and pepper to taste. Bring to a boil, stir and reduce heat to low. Simmer for approximately 2 hours until the rabbit flesh falls off the bone.

Remove rabbit from sauce. When cool enough to handle, shred rabbit. Return meat to the pot, add thyme and rosemary, and heat through.

To serve: Pour polenta into a dish and cover with rabbit. To finish, sprinkle over Woodside goat's cheese and pinenuts, drizzle with extra virgin olive oil.

Note: Pour leftover polenta into a tray and place in fridge until it sets. You can grill or fry this the next day and enjoy with cured meats, cheese and salad for a light lunch.