

## **Rabbit with plum and almonds**

Serves 4

### **Ingredients**

- 1 kg of rabbit haunches (4 to 6 pieces)
- 2 large onions
- 150 grams of treacle
- 10 grams of brown sugar
- 300 ml of vinegar
- 100 ml of water
- 100 ml of red wine
- salt and pepper
- bay leaves, cloves
- 100 grams of pitted dried plums
- toasted almonds

### **Method**

Allow the rabbit legs, onions, vinegar, water, red wine, bay leaves and cloves to marinate overnight. Take the rabbit out of the marinade and blot dry.

Brown the butter in the pan and brown the rabbit legs off. Pour the marinade over the browned rabbit and bring to the boil. Once the liquid is boiling, add the brown sugar and the treacle. Allow to cook for a good hour, then add the dried plums.

Let the dish cook for a further 30 minutes.

Add salt and pepper to taste and thicken the sauce.

Scatter the toasted almonds over the top to garnish.

Enjoy your tasty and chic meal.

*l'équipe Sjiek*

**Café Sjiek**

Fondé en 1982

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