

Barbara Lynch's Strozzapreti

Yield: 4 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-semolina-pasta-recipe>

Ingredients:

- 1 cup picholine olives
- 6 sprigs rosemary sprigs
- 6 ounces meat braised, picked rabbit, recipe below
- 12 ounces strozzapreti fresh, recipe below
- 4 tablespoons unsalted butter
- kosher salt
- fresh ground black pepper
- grated Parmigiano Reggiano cheese
- 2 cups semolina
- 1/2 cup all purpose flour
- 2 tablespoons extra virgin olive oil
- 2 teaspoons kosher salt
- luke warm water
- 2 tablespoons extra virgin olive oil
- 1 whole rabbit arms, legs and loins removed, reserve carcass for stock
- 1 Spanish onion each:, quartered; celery ribs, chopped; carrot, peeled and chopped; cloves garlic, peeled and diced
- 1/2 cup dry white wine
- 1 teaspoon whole black peppercorns
- 1 teaspoon whole coriander seeds
- 2 sprigs rosemary
- 3 bay leaves each
- 3 quarts chicken stock

Nutrition:

1. Calories: 1630 calories
2. Carbohydrate: 172 grams
3. Cholesterol: 265 milligrams
4. Fat: 55 grams

5. Fiber: 9 grams
 6. Protein: 103 grams
 7. SaturatedFat: 16 grams
 8. Sodium: 3100 milligrams
 9. Sugar: 19 grams
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