

THE NATIONAL GALLERY

COOKING WITH CRIVELLI

This recipe is my version of a dish cooked by Joyce Lussu in her home near Fermo in the Italian Marches. Joyce was a Resistance heroine and a pioneer of feminist and Green movements in Italy until her death in 1998. She would walk in the woods and fields of the Marche and come home with herbs, wild plants and seasonal delicacies. This is the sort of dish she cooked. Pigeon or guinea fowl can be used instead of rabbit if preferred.

1 rabbit, jointed
its liver, heart and kidneys
cubed bacon or pancetta
garlic, coarsely chopped
1 stick of celery, stringed and chopped
white wine, perhaps a Verdicchio dei Castelli di Jesi
1 handful of black olives, stoned
1 tablespoon of capers, soaked to remove the salt
(the ones in vinegar are not suitable)
1 handful of dried mushrooms, preferably funghi porcini, soaked
½ a teaspoon of fennel seeds
1 bunch of wild or cultivated fennel
rosemary, sage and thyme to taste
1 tablespoon of pine kernels, lightly browned in olive oil
salt and pepper, but watch the salt

Fry the cubed bacon and rabbit joints and organs in a little olive oil, along with the garlic and celery, until golden

Tip in a generous glass of the wine and let it bubble away until evaporated; then add some more, and put in the rest of the ingredients, except for the pine kernels. There should not be too much liquid. Cover and simmer gently until the rabbit is tender. This is not a stew; the finished dish should be just bathed in a dense aromatic sauce, if it seems too runny cook for a while uncovered, if it threatens to dry up add a bit more wine or some broth.