

Ingredients:

- * 1 whole boneless rabbit
- * 300g pancetta, sliced
- * 2 cloves of garlic
- * 2 sprigs of rosemary
- * Salt
- * Black pepper
- * Extra virgin olive oil
- * 4 sprigs of thyme

Steps:

1. Preheat the oven to 85°C.
2. Line a baking sheet with parchment paper.
3. Place the rabbit on the pancetta, overlapping the slices slightly.
4. In a small bowl, combine the garlic, rosemary, salt, and pepper.
5. In a blender, combine the garlic mixture and olive oil.
6. Rub the mixture all over the rabbit.
7. Place the rabbit on the baking sheet and roast for 6 hours.
8. Remove the rabbit from the oven and let it cool.
9. Once cool, remove the rabbit from the pan and slice it into 2cm-thick slices.
10. Heat a grill or griddle to medium-high heat.
11. Grill the rabbit slices for 2-3 minutes per side, or until they are cooked through.
12. Serve the rabbit slices warm.