



## Rice with rabbit and snails +

**CLIO**

### INGREDIENTS:

½ wild rabbit, 300g rice, crushed tomato, olive oil, Serrano type snails, thyme, rosemary, parsley, saffron and salt.

### METHOD:

Fry the rabbit in the oil and add tomato. Add the rice and cook for a moment, pour hot water and cook 18 to 20 minutes, previously adding herbs, saffron and salt together with the snails. Let stand briefly before serving.

Type of wine:  
Aged red

Grapes:  
70% Monastrell &  
30% Cabernet Sauvignon

Aging:  
24 months in new  
French and  
American oak barrels

**D.O. JUMILLA**

Recipe by:  
**Restaurante REYES CATÓLICOS**  
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[www.gilfamily.es](http://www.gilfamily.es)  
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