



Shoulder of suckling kid +

EL NIDO

INGREDIENTS:

A shoulder of suckling kid of, approximately, 300 gr. Potatoes, onions, serrano ham, tomato, garlic, thyme, pepper, paprika, salt, oil, white wine and Beer.

METHOD:

Add to the shoulder, on a baking tray, salt and pepper, potatoes, onion, ham and sprinkle pepper paprika and thyme to taste. Add a splash of oil, white wine and beer. Roast one hour at 200 ° C and serve.

Type of wine:
Aged red

Grapes:
70% Cabernet Sauvignon &
30% Monastrell

Aging:
24 months in new
French and
American oak barrels

D.O. JUMILLA

Recipe by:

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