



## Fried cheese with tomato +

*Juan Gil*  
12 Meses

### INGREDIENTS:

Fresh goat cheese, olive oil, salt and tomato.

### METHOD:

Once heated the olive oil, add little by little the cheese, cut into wedges of about 2-3 inches, and fry. Remove the cheese from the pan, and soak the excess of oil on paper towels and fry the tomato.

As a garnish, accompany the cheese with this fried tomato or with sweet tomato.

Type of wine:  
Aged red

Grapes:  
Monastrell

Aging:  
12 months in  
French oak barrels

D.O. JUMILLA

Recipe by:

**Restaurante SAN AGUSTÍN**  
Jumilla, Murcia. Spain

[www.gilfamily.es](http://www.gilfamily.es)  
[www.juangil.es](http://www.juangil.es)

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