



Fried suckling goat with garlic

INGREDIENTS:

Olive oil, suckling goat, salt and garlic.

METHOD:

Add salt to the suckling goat and, in an iron pan, start heating the oil.

Once the oil is hot enough, fry the garlic with the suckling goat until the meat is browned.



Juan Gil
Blue Label

Type of wine:
Aged red

Grapes:
60% Monastrell, 30%
Cabernet Sauvignon & 10%
Syrah

Aging:
18 months in French and
American oak barrels

D.O. JUMILLA

Recipe by:
Restaurante SAN AGUSTÍN
Jumilla, Murcia. Spain

www.gilfamily.es
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