



Curd Cake



Juan Gil
4 M e s e s

INGREDIENTS:

Curd, small cheeses, condensed milk, eggs and cream.

METHOD:

In a bowl, add the curd, small cheeses, cream and condensed milk and beat with a manual whisk. Pour the mixture into a mold and boil on a water bath for 30 minutes at 180 ° C. Once boiled, add strawberry, pear or blueberry jam as a topping.

Type of wine:
Young red

Grapes:
Monastrell

Aging:
4 months in French and
American oak barrels

D.O. JUMILLA

Recipe by:

Restaurante SAN AGUSTÍN
Jumilla, Murcia. Spain

www.gilfamily.es
www.juangil.es


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