



Codfish at Jumilla's way +

JUAN GIL DRY MUSCAT

INGREDIENTS:

250 gr cleaned codfish per person, pepper, garlic, peppers, olive oil, potatoes, quail egg.

METHOD:

Add pepper to the codfish and heat olive oil on a pan. Add the codfish, the peppers –cut the way you like- and the minced garlic. Fry for some minutes, until the codfish is perfectly fried. Don't move the pan during all the cooking process. While frying the codfish, prepare the potatoes. Cut them into thin slices, and fry with oil, garlic and onion thin sliced. Finally, fry a quail egg. When finished, make a base with the potatoes on which putting the codfish. Decorate it with the quail egg and complete the dish by adding the juice of the fish left in the pan, with the garlic and peppers.

Type of wine:
Young dry white

Grapes:
Moscatel-Muscat

D.O. JUMILLA

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