



Gazpachos manchegos + ALAYA TIERRA

INGREDIENTS

(for four people):

4 unleavened cake bread

1 pigeon

1/2 rabbit

1/2 chicken (if hunting season, you could use hare or partridge)

1 dozen of snails

8 milkcap mushrooms (niscalos)

250 gr crushed tomatoes

2 bay leaves

1 red pepper

1/2 L olive oil

Garlic

2 small onions

Type of wine:
Aged red

Grapes:
Garnacha Tintorera

METHOD:

Fry lightly the pigeon, the rabbit and the chicken, cut into pieces.

Add water, bay leaves, garlic and onions in a pot and when boiling add the fried pigeon. Keep boiling for, at least, two hours and then incorporate the rabbit and chicken.

Put two spoons of oil in a pan, with the mushrooms and the pepper, cut also into pieces and add four spoons of crushed tomatoes.

Once lightly cooked, add the broth in where the meat was boiled.

Also add the snails and two of the unleavened cake bread cut up.

Boil for fifteen minutes and finally add the meat.

When serving, put two unleavened cake bread on the table and serve directly the gazpachos on them.

Later, you could have this bread, accompanied by tuna, anchovies, honey or any other complement.

Aging:
15 months in
French and
American oak barrels

D.O. ALMANSA

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