



Beef cheeks with vegetables and gratinated potatoes



LA ATALAYA DEL CAMINO

INGREDIENTES:

Beef cheeks	Potatoes
Onions	Garlic mayonnaise
Garlic	Cream
Bay leaves	Salt
Green and red peppers	Ground pepper
Carrots	Oil
Red wine	

METHOD:

Add salt and pepper to the cheeks and fry then. Put the fried meat in a pot. Fry the cut onions, peppers, garlic and carrots and add them to the pot. Add the bay leaves and a glass of red wine. The sauce should be a bit thigh.

STUFFED POTATOES:

Boil the entire potatoes. Slice potatoes in 1/2 lengthwise and scoop pulp into mixing bowl being careful not to break skin.

Mash the cream, salt, pepper, garlic mayonnaise with a mixer.

With a pastry bag, fill the reserved potatoes with skin, and bake au gratin with Semi-Curado cheese.

SERVING:

Cut the cheeks into pieces. Put two of the pieces with a bit of sauce and potatoes and gratin in the oven with a few of grated cheese.

Type of wine:
Aged red

Grapes:
85% Garnacha Tintorera
& 15% Monastrell

Aging:
12 months in
French and
American oak barrels

D.O. JUMILLA

Recipe by:
Mesón de Pincelín
Almansa, Albacete. Spain