



OVEN BAKED GOAT WITH POTATOES

INGREDIENTS

MARINADE

- 1 kg Neutered Goat Ribs
- 1 lt White Wine
- 1 Bunch of Thyme
- 1 Bunch of Parsley
- 1 Bunch of Rosemary
- Sage Leaves
- Laurel
- 100 g Garlic Cloves
- 100 g Rock Salt
- 10 g Black Peppercorns

SOUS-VIDE

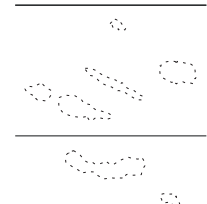
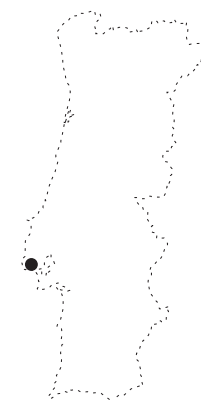
- 3 Vacuum Bags
- Marinated Goat, in Pieces

WOOD OVEN

- Neutered goat cooked at low temperature, with its juices
- 300 g Lard
- 200 ml Olive Oil
- 300 g Roasted Garlic Paste (roasted without the germ)
- 100 g Red Pepper Paste

CHEF RODRIGO CASTELO
LOCAL CANEIRAS
REGIÃO SANTARÉM

VINHO ESPORÃO RESERVA TINTO 2014
AZEITE ESPORÃO OLIVAL DOS ARRIFES



250 ml White Wine
800 g Sliced Potatoes
Hot Sauce, to taste
Salt, to taste
5 Pepper Blend, to taste
1 Bunch of Thyme
1 Bunch of Parsley
1 Bunch of Rosemary
Sage Leaves
Laurel

PREPARATION

MARINADE

Let marinate for 24 hours.

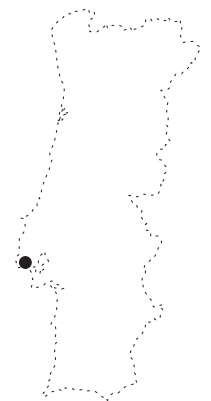
SOUS-VIDE

Remove the Goat from the marinade, seal in the bags and cook sous-vide for 48 hours at 52° C.

WOOD OVEN

Heat the oven, baste the goat with the roasted garlic paste and the pepper paste, add the remaining ingredients and roast for 30 minutes. Baste again, two or three times, during cooking.

Enjoy.



Madeira



Açores



Veja o vídeo da receita no Youtube e subscreva o nosso canal

