

Smoked kid cured meat entrecallada of Vegacervera



Provincia

León

Ingredients

(for 4 persons)

- 500 gr of smoked kid cured meat.
- 100 gr of smoked kid chorizo.
- Lettuce.
- Tomato.
- Olive oil, vinegar and salt.

Preparation method

Put the cured meat and the chorizo in water about 12 hours. Drain the water. Dispose it in a pressure cooker covered with water (just until it is covered). Cook for one hour. Once cooked, serve the meat sliced with the chorizo and a little cooking broth. Accompany with a salad of lettuce and tomato, seasoned to taste with olive oil, vinegar and salt.