

Kid cuchifrito



Provincia

Salamanca

Ingredients

- 1 kg of kid.
- 4 cloves of garlic.
- 2 bay leaves.
- 1 cup of white wine.
- Sweet paprika.
- Thyme.
- 1 boiled egg.
- Potatoes.
- Oil and salt.

Preparation method

Cut the kid into small pieces and salt it, add a drop of oil, thyme, 1 teaspoon of paprika and a glass of white wine. Leave in maceration for 2 hours. In a frying pan with plenty of oil, fry the pieces until browned, with chopped garlic, 2 leaves of bay, a little pepper and thyme. Add a glass of white wine, stoking the heat and let reduce for 10 minutes, covering the frying pan.

Serve with slices of boiled or fried potatoes and hard-boiled egg.