

Botillo of Bierzo



Provincia

León

Ingredients

(for 4 persons)

- 1 botillo of approximately a kilo of weight.
- 4 medium-sized potatoes.
- 500 grams of cabbage or cabbage of Asa de Cantaro.
- 1 string with 4 chorizos and water.

Preparation method

The traditional preparation of this dish is easy and simple. The first thing is to boil the botillo during 2 hours approximately. Making sure that it always has enough water covering it.

When there is only half an hour left for the end of the cooking, add the potatoes peeled, along with the chorizos and vegetables. Since it will surely need water, it is a good time to add more.

Once finished the cooking, check that all this well cooked, remove all from the water and put it on a tray ready for serving at the table, opening the botillo at the time of consumption.