



A classic recipe for this wine:
Porc chops with crushed tomato

Brochettes

Grilling: 3 to 4 mn each side



We recommend with this dish
La Pierre Blanche rouge
Vin de Pays des Côtes Catalanes

INGREDIENTS

For 1 person:

- 50g salted bacon
- 1 porc kidney
- 50g veal liver
- 1 or 2 small ripe tomatoes

PREPARATION AND COOKING

1. Cut bacon, kidney and liver in regular dices.
2. Stick pieces of meat and tomato on the skewers.
3. If available, grill the brochettes above the embers of vine shoots which will give this dish its typical aroma. The brochettes are done when blood pearls appear on the surface of kidney or liver.
4. Salt, pepper and serve immediately.

N.b.: a mayonnaise or "allioli" goes well with this dish.

"Bon Profit, Salut!"
-Bon appétit and Cheers !

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