



Classic recipe for this wine:  
Saute of lamb with sweet peppers and olives

## Cargolada

Cooking time: 15 to 18 minutes



We recommend with this dish:  
[Le Côtes du Roussillon Tradition](#)

Traditional snail dish from Northern Catalonia.

### PREPARATION AND COOKING

1. After a twenty days fast, clean the snails and put in a mixture of salt, pepper and chili powder, align closely on a grill.
2. As soon as the embers are perfect (there should be no flames anymore), put the grill with the snails them while all the guests stand in a circle around the fireplace, snail fork and a piece of bread with allioli spread in hand.
3. When the snails start to sizzle, they are flambé with the help of a "torchon" consisting of smoked bakon rolled in greasy paper. Sprinkle a few drops of grease in each shell.
4. Take off the fire. The guests help themselves and eat right from the grill... 80 to 100 snails per person is not exceptional for those who love this dish.
5. In the meantime one of the guests revives the fire to get more embers. The snail dish is usually followed by grilled Catalan sausages or "boutifare" and lamb chops.
6. Put the sausages on the grill, pick with a fork, put the lamb chops. As soon as the juice is dripping, turn the grill (if double) or the sausages and the meat. Salt. Take off the grill and serve.

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

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