

INGREDIENTS FOR 4 PERSONS

1/2 Kilogram of Aragonese lamb neck.

1/2 Kilogram of bones and low cut of Aragonese veal.

Foie

Cream

Cinnamon, cocoa, orange, rosemary, thyme, and brandy.

Salt and pepper



Royal of neck of Ternasco de Aragon with its own Civet

We make a royal with the necks of the ternasco with a 24 hours cooking at low temperature.

We debone them to remove the meat, with this meat we will make the traditional farce of French cuisine, with a besamel of cream, truffle, foie and add grated truffle, armagnac, pepper and salt.

Once compacted the royal farce of veal, we distribute it in small compact molds, we will wrap it with the lamb's own lamb, with it we will give it a bonbon shape and we mark it in the pan, the other fundamental part of this dish is the civet sauce, made with veal bones, with the tastiest parts, as is the low cut, for it we will have it 5 hours at 150 degrees in a pot in the oven, with different spices: cinnamon, cocoa, orange, pepper, rosemary, thyme, we sauté all this in the pan with a little brandy.

Serve and decorate, to refresh we put some organic pickles from the area.