

# KID GOAT SHANKS WITH QUINOA RISOTTO AND FRIED ANDEAN POTATOES

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TILCARA, JUJUY

## INGREDIENTS

- Two kid goat shanks
- Local herbs
- Truffled Península Valdés Sea Salt Crystals  
by **Argentine Delights**
- ½ litre of dark beer
- 250 g of quinoa
- Extra virgin olive oil (to taste)  
by **Argentine Delights**
- Two red onions
- 200 g of goat cheese
- 300 g of Parmesan cheese
- A glass of white wine
- 500 g of Andean baby potatoes of all varieties
- 40 g of butter
- 100 ml of cream

## PREPARATION

We marinate the kid goat shanks with herbs and dark beer for about 30 minutes so they can absorb the flavours and aromas. After 30 minutes, we wrap them in aluminium foil together with their marinating juices; so as not to lose any liquid, we wrap them twice in foil...

Meanwhile, the charcoal/wood embers will already be red-hot. Once the shanks are wrapped, we place them in the middle of the embers and cover them with embers as much as we can. Cooking time will be approximately 2:30 to 3:00 hours, to achieve the ideal cooking point.

Once the shanks are in the embers, we move on to the quinoa risotto.

First, we wash the quinoa thoroughly 6 to 8 times; this is done to remove the saponin it naturally contains.

We bring the quinoa to the boil: for 250 g of quinoa we use ½ litre of water, then cook it for about 8 to 10 minutes.

We put extra virgin olive oil in a frying pan and sauté the onion; right away we add the butter, the cream and the quinoa, mix everything together and add a generous glass of white wine and, finally, the goat cheese and the Parmesan.

With the risotto ready, we wash the baby potatoes and cut them into thin slices to fry them; the result should be like a snack, nice and crispy.

With all the ingredients ready, we bring them together and move on to plating, to live an experience of ancestral flavours.

CASA

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