



IBERIAN SECRET WITH WILD ASPARAGUS, CHERRY TOMATOS AND BROKEN POTATOES

PREPARATION

Marinate the secret with rosemary, thyme, lemon and oil for at least 2 hours.

Boil the potato and break it mixing it up with salt and oil. Grill the secret in a pan until it gets roasted and the fat is melted.

Grill the asparagus in the same pan.

Make the Brown sauce by reducing all the ingredients in a sauce pan and blend it.

Serve the meat and the asparagus on top of the potato and the tomatoes cut in half. Decorate with the sauce.

INGREDIENTS

200g Iberian secret
1 potato (medium size)
3 wild asparagus
2 Cherry tomatoes
Extra virgin olive oil
Rosemary
Lemon
Thyme

For the Brown sauce

Chestnuts
Brown sugar
Red onions
Red Rioja wine