



"Cassola de Pasqua"



Ingredients for 4 people:

150 g. rabbit, 200 g. pork (rib),
100 g. lamb offal, 100 g. snails,
100 g. peas, 1 kg. potatoes,
1 onion, 1 tomato, 2 bay leaves,
1 garlic bulbs, a little oregano,
1 bunch of spring onions, 20 g. almonds,
salt,
pepper and oil, 2 artichokes, 1 litre of
water or
stock.

Preparation:

Cut the meat up into small pieces and fry lightly in the oil until golden brown. Then add the finely cut onion, the tomato, salt and pepper. After cooking for 5 minutes add the water and simmer for 15 minutes. Then add the diced potatoes, the peas, and the chopped almonds, spring onions and artichokes. Ready to serve after 15 minutes.

by Leonor Barceló Cantallops