



## CABIDELA RICE

### INGREDIENTS

1 rooster of the yellow chicken ("galinha amarela") breed  
 1 onion chourizo from Melgaço  
 800 g minced onions  
 800 g long-grain rice  
 300 ml extra virgin olive oil  
 500 ml red wine  
 100 ml red wine vinegar  
 2 l chicken broth  
 50 g minced garlic  
 5 bay leaves  
 1 bunch of parsley  
 1 'gindungo' chili pepper  
 Salt to taste  
 Black pepper to taste

### PREPARATION

Reserve the rooster's blood and giblets. To prevent it from coagulating, add 50 ml of red wine vinegar.

The day before, chop the rooster into pieces and prepare a 'vinha-d'alhos' with red wine, extra virgin olive oil, salt, garlic, bay leaves, black pepper and parsley.

Braise the minced onion and garlic in extra virgin olive oil.

Add the rooster and let braise for 30 minutes.

Add the chicken broth (preferably from old chicken).

Add the giblets, the whole onion chourizo (so that it doesn't break apart and add too much flavour), the bay leaves, the parsley and the 'gindungo' chili pepper.

Braise on low heat for about one hour.

Add the long-grain rice and let cook for about 18 minutes.

Rectify the salt seasoning.

Add the blood, mixing well, and let cook for about 2 minutes.

Finish with the red wine vinegar and serve.

Enjoy.

CHEF **RENATO CUNHA**  
 LOCAL **VILA NOVA DE FAMALICÃO**  
 REGION **MINHO**

WINE **ESPORÃO 4 CASTAS 2015**  
 OLIVE OIL **ESPORÃO SELECÇÃO**



Açores

