

Capretto Arrostito – Roasted Goat

Ingredients	Preparation
<p>1 Goat leg or shoulder 2 cloves of garlic 1 bunch fresh rosemary 1 bunch fresh sage 500ml of white wine 3-4 Potatoes Salt and pepper to taste <u>Organic EVOO, if desired</u></p> <p>Suggested Wine Pairings:</p> <p><u>Braschi Costone Sangiovese Superiore Organic</u></p> <p><u>Braschi Costone Bertinoro Riserva Sangiovese Organic</u></p>	<ol style="list-style-type: none"> 1. In a large roasting pan, place the goat (or lamb if preferred) leg or shoulder. Cut 6 or 7 cuts into the meat and insert chopped garlic, sage and rosemary into the slits, or even leave them whole. Keep a few of these herbs aside for later. 2. Place the leg in the pan, sprinkle it with salt pepper and a drizzle of extra virgin olive oil. Bake it at 390° F for approximately 2 hours. Every 15-20 minutes or so, baste the meat with its juices or flip the meat over. 3. In the meantime, peel and cut the potatoes into large cubes and season them separately with more salt, pepper, the reserved chopped herbs, and some extra virgin olive oil. Set aside until later. 3. After about 1-1.5 hours, add the potato cubes to the pan around the meat and stir to coat potatoes. When the meat is cooked to the bone and easily pulled apart with a fork, the meat is done. 4. To serve, remove the potatoes, pull the meat off the bone, and serve both with some cooking juices served over them.

This recipe is courtesy of Braschi winery in Romagna, Italy.

Romagna is a hilly part of North-Central Italy, and this recipe is typical of the area. If you wish, you can also substitute with lamb if you cannot find or do not prefer goat meat.