

THE WINE & FOOD PAIRING GUIDE



OUR
SPONSORS:

ESTD 1861
FERRER FAMILY
WINES™

GLORIA FERRER
CAVES & VINEYARDS

NEW 1882
WENTE
VINEYARDS

CATENA
MALBEC

*Rich Priorat red
full of character*

91 Points
Morlanda 2009
WINE ENTHUSIAST



ESTD 1861
FERRER FAMILY
WINES

For over 150 years, the Ferrer family has been making wine in their native Spain and bringing their knowledge on their worldwide adventures, including travelling through 1920s Europe in a bottle car, turning heads and spreading the word of good wine.

www.FerrerFamilyWinesUSA.com

MORLANDA
DOQ PRIORAT

THE WINE & FOOD PAIRING GUIDE

When the weather cools down, it's time to heat things up in the kitchen. If you're anything like the editors at **Wine Enthusiast**, you're craving the soul-warming comfort food and wine pairings that bring family and friends together.

On the following pages, you'll find the tasty recipes and pour partners that are sure to turn every meal into a wine-and-food wonderland.

—MARINA VATAJ



white wine & sparkling PAIRINGS

- 5 Squash Salad with Crunchy Quinoa and Pumpkin Seed Dressing
- 6 Roasted Chicken with Herb Butter



red wine PAIRINGS

- 8 Roasted Okinawan Sweet Potatoes with Ginger Glaze, Ricotta and Piri Piri
- 11 Jane Pisoni's Cioppino
- 13 Spiced Wine-Glazed Holiday Crown Roast of Pork



dessert wine PAIRINGS

- 15 Pear Crumb Pie
- 17 Gingerbread Man Ice Cream Sandwiches



The Ferrer family has deep roots in the Penedès region of Spain, with 18 generations of winemaking experience. Our story begins with the marriage of the youngest son of the Ferrer family and the daughter of a local winemaker in the late 1800s. Pedro Ferrer & Dolores Sala inherited her family winery, established in 1861. Over the generations, the Ferrer family continued to broaden their horizons by investing in wineries in Spain's classic winemaking regions as well as around the globe. One of their worldwide adventures included travelling through 1920s Europe in a bottle car, turning heads and spreading the word of good wine.



Mas de Subirà

PRIORAT SEASONING

Restaurants in the Priorat region make a steak seasoning by combining Arbequina-olive oil with garlic, thyme, and rosemary in a bowl. They marinate the steaks for 24 h. in this seasoning before grilling.



DOQ PRIORAT

Priorat is one of the oldest wine regions of Spain, but has only recently emerged as one of the top wine regions in the world. The microclimate and llicorella slate soil of this petite appellation (plantings cover only 2,000 acres) produce wines of intense power & character.

Imported by Freixenet USA, Inc., Sonoma, CA. © 2016 Freixenet USA Inc., Sonoma, CA. Ferrer Family Wines is a trademark of Freixenet Group. Please Enjoy Responsibly.



SQUASH SALAD WITH CRUNCHY QUINOA AND PUMPKIN SEED DRESSING

This salad, courtesy of the *Red Rooster Cookbook: The Story of Food and Hustle in Harlem*, by chef Marcus Samuelson, is suitable as an appetizer or entrée, and makes inspired use of butternut squash.

- | | | |
|---|--|---|
| 1 cup slivered almonds | 1 large egg yolk | 2 cups ¼-inch-diced butternut squash |
| 2 tbsp raw quinoa | 3 tbsp heavy cream | 1 red onion, thinly sliced |
| 1 tsp sugar | 1 garlic clove, chopped | 2 ripe pears, cored and thinly sliced |
| 1 tsp Aleppo pepper (or sweet paprika or ground ancho chili pepper) | ¾ cup extra-virgin olive oil | 2 heads Belgian endive, leaves pulled apart |
| 1 tsp salt, more to taste | 2 tsp pumpkin seed oil (or more olive oil) | 2 tablespoons Sherry vinegar |
| 2 tbsp hulled green pumpkin seeds | 1 lime, juiced | 1 cup ½-inch-diced feta |
| | Freshly ground black pepper | |

In skillet over low heat, stir almonds and quinoa until golden, about 15 minutes. Pour into bowl, and toss in sugar, Aleppo pepper and 1 tsp salt. Let cool. To make dressing: In skillet over low heat, toast pumpkin seeds until they turn color, about 3 minutes. Set aside.

In blender, purée egg yolk, cream and garlic until frothy. With blender running, slowly drizzle in ½ cup olive oil, pumpkin seed oil and lime juice. Season with salt and pepper. Stir in pumpkin seeds.

To make salad: In large skillet over medium heat, warm ¼ cup olive oil. Season squash and onion with salt and pepper, and cook until squash is lightly browned, about 10 minutes. Pour in 1/3 cup water. Cook

until squash is tender, about 15 minutes. Transfer to salad bowl. Let cool. Add pears, endive and vinegar. Toss and top with quinoa mixture and feta. Serve with dressing on side. *Serves 4–6.*

PAIR IT

Patz & Hall 2014 Hudson Vineyard Chardonnay (Carneros); \$55, 95 points

For Salad Dressing recipe, see page 18.



sparkling wine

PAIRING

ROASTED CHICKEN WITH HERB BUTTER

Dominique Giraudeau, chef at Le Grand Cerf, a Michelin one-star restaurant between Reims and Épernay, has a huge cellar of Champagnes at his disposal, many of them well aged. “When we create a menu, we obviously want to get the best accord between the food and the Champagnes,” he says.

Chopped fresh herbs (a handful each of chives, tarragon, flat leaf parsley and chervil)

10½ ounces lightly salted butter, divided

Freshly ground black pepper, to taste

Juice of 1 lemon

1 chicken (4–5 pounds)

Salt, to taste

2 tbsp olive oil or peanut oil

6 unpeeled garlic cloves

3–4 thyme sprigs

3 bay leaves

PAIR IT

Perrier Jouët NV
Blason Rosé Brut
(Champagne); \$80,
89 points

The day before cooking, chop and mix herbs. Put 8 ounces butter, black pepper and lemon juice in blender. Start blender and add herbs. Blend until smooth. Check seasoning. Remove from blender.

Season chicken with salt and pepper. Insert herb mixture gently

between flesh and skin. Refrigerate overnight.

Preheat an oven to 350°F. Roast chicken in pan with the remainder of butter, plus the oil, garlic, thyme and bay leaves. Roast for 90 minutes, basting frequently.

Remove pan from oven. Place

chicken on cutting board to rest. Add 1 cup water to the pan juices and reheat. Remove as much fat as possible. Season with salt and pepper to taste.

Carve chicken and coat pieces with pan juices. Serve with new potatoes and bacon slices. *Serves 4.*





COMING HOME

{GLORIFIED}

Nothing brings more joy to the holidays than a house full of your closest friends and family.
You may, however, find a few ways to make it even merrier at the Glorious Life Blog.

GLORIAFERRER.COM



Get Toasty
Crostini with roasted squash
and gruyère pair perfectly
with a glass of bubbly.



ROASTED OKINAWAN SWEET POTATOES WITH GINGER GLAZE, RICOTTA AND PIRI PIRI

This recipe, courtesy of Jacob Saben, chef de cuisine at The Publican in Chicago, features orange sweet potatoes that show your style and mixes up the color palate of your table.

- 12 sweet potatoes, preferably purple Okinawan
- ¼ cup olive oil
- Salt and pepper, to taste
- 6 limes, juiced
- 2 cloves garlic
- 10 Fresno chilies, seeded
- 4 tbsp brown sugar
- 3 small knobs ginger, peeled and chopped
- 2 tsp white wine vinegar
- 1 cup honey
- 1 cup cider vinegar
- ¼ tsp chili flakes
- 2 cups chicken stock
- 2 cups ricotta
- 2 tbsp rice bran or other neutral oil
- 1 tbsp butter

Preheat oven to 400°F. Rub sweet potatoes with 2 tbsp olive oil, then season with salt and pepper. Poke potatoes with fork, place in roasting pan and cover with foil. Cook 25 minutes, until potatoes feel slightly tender. Let cool completely, then cut into ¼-inch disks and set aside.

For the piri piri, blend lime juice, garlic and 2 tbsp olive oil until emulsified. Add chilies, brown sugar, 1 tbsp ginger and white wine vinegar. Blend until smooth. Add salt, to taste. Blend until combined.

For ginger glaze, heat honey in a saucepan over medium-high heat until frothy. Add cider vinegar, remaining ginger and chili flakes to pan. Reduce by

half. Add chicken stock, and reduce again until thickened. Strain through a chinois or fine strainer. Season with salt and pepper, to taste.

Add salt and pepper to ricotta, to taste, and mix well.

In sauté pan, heat thin layer of rice bran oil. Place potatoes in pan, and gently brown on each side. Pour off excess oil from pan. Add ginger glaze and baste potatoes.

Spread ricotta in center of serving platter. Arrange potatoes on top. Reduce leftover ginger glaze in pan and add butter. Pour over potatoes and drizzle piri piri over. Serves 8.

PAIR IT
Binomio 2013
Superiore (Cerasuolo
d'Abruzzo); \$20,
88 points



SPICED BUTTERNUT SQUASH {GLORIFIED}

IN POINT REYES TOMA FRICO CUPS



INGREDIENTS

FOR FRICO:

- 1 cup grated Point Reyes Farmstead Cheese Company Toma
- Pinch cayenne pepper (optional)

FOR PUREE:

- 1½ cups cooked Butternut squash (Red Kuri & Hubbard varieties also work well)
- 1 clove garlic, minced
- 1½ teaspoons olive oil
- ½ teaspoon cumin
- ½ teaspoon paprika
- pinch of cayenne
- salt & pepper
- minced scallions & cilantro for garnish

DIRECTIONS

FOR FRICO:

Combine Frico ingredients in a small bowl. Heat a large, heavy nonstick skillet over medium-high heat until hot. Sprinkle one tablespoon of cheese mixture into skillet, making a thin circle, about 3 inches in diameter. Repeat with more cheese, leaving an inch in between rounds. Cook fricos until cheese melts, becomes golden brown and begins to crisp, about 60 seconds. Turn off heat and leave fricos in pan an additional 30 - 60 seconds to completely set. Working quickly, carefully remove fricos with a heatproof spatula and place each on top of an inverted mini muffin tin. Carefully mold frico around each muffin mold and allow to cool. When completely cool, fricos can be filled or carefully stored in an airtight container for up to 3 days.

FOR PUREE:

Puree cooked butternut squash in food processor until smooth. Add garlic, olive oil, cumin, paprika and cayenne. Pulse to combine. Season with salt and pepper to taste. Fill each Frico cup with a dollop of Puree. Garnish with minced cilantro and scallions. Note: If you don't have a mini muffin tin, inverted shot glasses or other small bowls will work well.

FOR THE *Love* OF THE JOURNEY

"Every single day, we strive to be better than the day before. That's what my family instilled in me. For five generations, we've worked relentlessly to grow and produce great California Chardonnays. We don't do it because we have to, we do it because we love to."

KARL D. WENTE
FIFTH GENERATION
WINEGROWER



JANE PISONI'S CIOPPINO

Braising chicken in Chatham Brewing's IPA keeps it moist, while the onions and oven-roasted grapes add a touch of sweetness that pairs nicely with a cool-weather red.

- ¼ – ⅓ cup olive oil
- 3–6 cloves garlic, finely chopped
- ½ cup Italian parsley, chopped
- 2 each medium onions, chopped
- 6 stalks celery with tops, chopped
- 4 28-ounce cans organic whole peeled tomatoes (with basil, if desired)
- 2 14.5-ounce cans organic stewed tomatoes
- 2 8-ounce cans tomato purée or tomato sauce
- 2–3 cups fresh mushrooms, sliced
- 2 bay leaves
- 1 tbsp basil
- 1 tbsp marjoram
- 1 cup dry fino Sherry
- Salt and pepper to taste
- 2 dungeness crabs (cleaned, cracked)
- ½ lb cod or sea bass, de-boned and cut into 1-inch pieces
- 2 pounds prawns (shelled, deveined)
- 2 dozen clams
- 1 dozen scallops

Heat the olive oil in a heavy kettle. Sauté the garlic, parsley, onion and celery for a few minutes. Add the tomatoes, tomato sauce and purée, and mushrooms. Season with bay leaves, basil, marjoram, Sherry, and salt and pepper.

Cover and simmer at least 1 hour (whole tomatoes must break down into sauce).

Add the crab, fish and prawns to the sauce. Simmer for another hour.

Scrub clamshells well. Steam in a little water with a garlic clove and parsley to open the shells. Strain some of the liquid into the sauce. Add the scallops and clams in their shells shortly before serving. *Serves 8.*

PAIR IT

Domaine Marcel
Deiss 2013 Rouge
Red (Alsace); \$27,
91 points

SPECIAL PROMOTION

CRAB CAKES *with*
HORSERADISH CREAM
Pair With
WENTE VINEYARDS
MORNING FOG CHARDONNAY



HORSERADISH CREAM INGREDIENTS

1/2 cup sour cream
1/4 cup mayonnaise
1 teaspoon fresh lemon juice
2 tablespoons horseradish
Pinch freshly ground black pepper

CRAB CAKES INGREDIENTS

1 pound cooked Dungeness crab meat, picked over
1 cup dry bread crumbs
1 egg white
1/2 cup finely chopped fresh parsley
1/4 cup mayonnaise
2 finely chopped scallions
3 tablespoons cooking oil
1/4 teaspoon salt
1/4 teaspoon freshly ground black pepper

METHOD

1. Combine the sour cream, mayonnaise, fresh lemon juice, ground black pepper and horseradish in a small bowl and whisk well.
2. Combine the Dungeness crabmeat, egg white, scallions, parsley, mayonnaise, 3/4 cup of bread crumbs, salt, and pepper in a large bowl and mix together well.
3. Carefully shape the mixture into eight crab cake patties. Gently coat each patty with the remaining bread crumbs.
4. Heat the cooking oil over medium heat in a large, non-stick skillet. Fry the crab cakes about 3-4 minutes each side, or until they reach a light golden brown. Serve with horseradish cream.

WENTE
VINEYARDS

 **WINEENTHUSIAST**
NOVEMBER 2016

90
POINTS
BEST BUY
2014

MORNING FOG
CHARDONNAY



WENTEVINEYARDS.COM

SPICED WINE-GLAZED HOLIDAY CROWN ROAST OF PORK

This beautiful crown roast was created for *Wine Enthusiast* by Yvan Lemoine, executive chef of the new Union Fare, a restaurant and food hall in New York City's Union Square neighborhood.

- 1 standing rib roast of pork
- 1 bottle dry red wine
- 1 cup spiced wine glaze*
- 5 garlic cloves, smashed
- 1 cinnamon stick
- 1 tsp green cardamom
- 1 tsp star anise
- 1 tsp pink peppercorns
- 1 tsp juniper berries
- ½ tsp vanilla
- ½ tsp black pepper
- ½ tsp cloves
- ½ tsp allspice
- 4 tsp chopped fresh ginger
- Salt and pepper, to taste
- 6 thyme sprigs
- 6 rosemary sprigs
- 1 herb bouquet of fresh rosemary, lavender, oregano and thyme sprigs, tied at base with kitchen twine, for garnish

* For Spiced Wine Glaze recipe, see page 18

Have butcher clean, remove fat cap and french bones.

Combine red wine and ½ cup spiced wine glaze. Marinate pork overnight in mixture. Remove and pat dry. Using spice grinder, grind garlic, dried spices and ginger into paste. Rub pork with paste. Season heavily with salt and pepper.

Stand meat up. Form into circle with bones curving out and loins tucked in middle. Truss with twine. Place in roasting pan. Cover with aluminum foil. Place thyme and rosemary sprigs in center.

Preheat oven to 350°F. Roast pork for 45 minutes. Remove foil and continue roasting until internal temperature reaches 155°F, 15–20 minutes. Remove roast from oven and let rest for 30 minutes.

Brush roast with remaining spiced wine glaze 20 minutes before serving. Return to oven and reheat for 15 minutes. Remove from oven, and transfer roast to large platter. Place herb bouquet in center and bring to table. *Serves 8–10.*

PAIR IT

Henry's Drive
Vignerons 2012
Magnus Shiraz
(Padthaway);
\$80.94 points

CATENA

MALBEC

Refreshing blueberry and blackberries notes with a touch of sweet spice, supporting the earthy flavors of delicate mushrooms without overpowering your palate.



TASTE THE HIGH ALTITUDE DIFFERENCE



PEAR CRUMB PIE

This creative, outstanding pie recipe comes courtesy of Victoria Dearmond, pastry chef at Houston's acclaimed restaurant, Underbelly.

- | | | | |
|------------------------------|---------------------------------|-------------------|--|
| 8 | pears, peeled, cored and diced | 1½ | cups plus 4 tablespoons all-purpose flour, divided |
| 1½ | cups brown sugar, divided | 4 | eggs |
| 1½ | teaspoons salt, divided | 1 | cup butter, melted and cooled slightly |
| Pear Pie Crust (see page 18) | | 1 | teaspoon vanilla extract |
| 1½ | cups white sugar, divided | Juice of 2 lemons | |
| ¾ | teaspoon ground ginger, divided | ½ | cup pecan pieces |
| 1 | teaspoon cinnamon | ½ | cup butter, cold |

In a medium saucepan set over medium heat, combine the pears, ½ cup brown sugar, 1 teaspoon salt and 1½ cups water. Stirring occasionally, cook the mixture until the pears are soft, about 15 minutes.

Let the mixture cool slightly, and then mash with a fork into a chunky pear sauce. This can be made 2–3 days in advance if stored in a refrigerator until use.

Preheat oven to 350°F.

Roll the chilled dough on a floured surface until it's about a ¼-inch-thick circle. Carefully transfer it to a 9-inch pie dish.

In a small bowl, combine 1 cup brown sugar, 1 cup white sugar, ½ teaspoon ground ginger, 1 teaspoon cinnamon and 4 tablespoons

all-purpose flour, making sure to break up any brown sugar clumps.

In a separate large bowl, whisk the eggs, and then add the dry mixture. Slowly whisk in the melted butter, mixing constantly to prevent the eggs from cooking. Stir in the vanilla, lemon juice and pear sauce, and then pour the mixture into the pie shell.

In another large bowl, combine the remaining dry ingredients. Add the butter, and cut it in until the crumble topping looks like gravel.

Bake until the pie is just set, approximately 35 minutes, then add the crumble topping.

Bake the pie another 10–20 minutes. Let the pie cool slightly before serving. *Serves 8.*

PAIR IT

Husch 2013 Estate Late Harvest Gewurztraminer (Anderson Valley); \$25, 94 points, Cellar Selection

CATENA

MALBEC

pairs well with...

MUSHROOM TOASTS



INGREDIENTS

- 1 tablespoon butter, or to taste
- 4 slices brioche, 1-inch thick
- ¼ pound slab bacon, cut into matchsticks
- 1 pound fresh mushrooms (like chanterelles, morels or cremini), cleaned and sliced
- Salt, to taste
- 3 cloves garlic, minced
- 2 shallots, sliced
- ¼ cup dry white wine
- ½ cup crème fraîche
- 2 tablespoons chopped flat-leaf parsley
- Freshly ground black pepper, to taste
- 4 poached eggs
- Shaved Parmigiano-Reggiano cheese, to taste

DIRECTIONS

Butter brioche and toast in oven until golden brown. Set aside. Heat large sauté pan over medium heat. Add bacon. Cook halfway through, until some of the fat renders out. Add mushrooms and season liberally with salt. Cook until they've released most of their moisture. Mix in garlic and shallots, and cook 1 minute. Deglaze with wine, and cook until pan is almost dry. Stir in crème fraîche and parsley. Add black pepper and salt, if necessary. Divide toasts among 4 plates. Top with mushroom mixture, poached egg and cheese.

Serves 4

Recipe Courtesy Chris Kobayashi, chef, Artisan, Paso Robles, CA



Refreshing blueberry and blackberries notes with a touch of sweet spice, supporting the earthy flavors of delicate mushrooms without overpowering your palate.

GINGERBREAD MAN ICE CREAM SANDWICHES

The smell of just-baked gingerbread can soften the heart of even the most hardened holiday cynic. The gingerbread's spices continue the flavor profile of the preceding dishes, while vanilla ice cream refreshes the palate after a rich meal.

2 cups all-purpose flour
 ¾ tsp baking soda
 ¾ tsp ground ginger
 ½ tsp ground cloves
 ½ tsp ground cinnamon
 ½ tsp ground allspice
 ¼ tsp salt
 ¼ tsp finely ground black pepper

6 tbsp softened unsalted butter
 ½ packed cup brown sugar
 ½ cup molasses
 1 egg
 ½ tsp vanilla extract
 Sanding sugar, confectioners' sugar or dragées for decoration (optional)

In medium mixing bowl, combine flour, baking soda, spices, salt and pepper. In bowl of stand mixer, beat butter and brown sugar together 1 minute. Add molasses, egg and vanilla extract. Add dry ingredients a little at a time, with machine running, until well combined. Form dough into large ball. Wrap tightly in plastic wrap. Refrigerate at least 5 hours.

Preheat oven to 350°F. On lightly floured surface, roll dough ¼-inch thick. With 4-inch gingerbread man cookie cutter, form cookies and place at least 1 inch apart on a nonstick baking pan. Bake 9–11 minutes, or until edges start to brown. Cool on baking sheet 5 minutes. Transfer to wire rack, and let cool completely.

Using a long serrated knife, cut ½ gallon of well-frozen vanilla ice cream (preferably brick shaped) into four equal lengthwise slices.

Using the same cookie cutter, cut 8 ice cream shapes. Assemble each sandwich.

Cover with plastic wrap, and return to freezer until ready to serve. May be assembled 2 days in advance.

Decorate before serving, if you like. *Serves 8.*

PAIR IT

Florio 2000 Baglio Florio Vergine (Marsala); \$35, 91 points.



THE WINE & FOOD PAIRING GUIDE

Continued from page 13

Spiced Wine Glaze for Crown Roast of Pork

6	cups ruby Port	1	tsp green cardamom	1/2	tsp cloves
4	cups robust red wine	1	tsp star anise	1/2	tsp allspice
1	cinnamon stick	1	tsp pink peppercorns	1	orange peel
1/2	tsp vanilla	1	tsp juniper berries	1/2	cup honey
4	tsp chopped fresh ginger	1/2	tsp black pepper	8	whole ripe figs
				9	oz. apple pectin

In large saucepan, combine Port, wine, cinnamon stick, vanilla, ginger, dried spices, orange peel, honey and figs in saucepan. Cook, covered, over low for 15–20 minutes.

Strain mixture. Set aside fruit, spices and orange peel. Add pectin and using a blender, purée until smooth.

Return mixture to pot, and bring to boil. Strain again, and place pot or bowl over ice to cool. Cool strained fruit and spices. When cooled, blend fruit and spices back into glaze.



Continued from page 5

Goat's Milk Yogurt & Fresh Herb Dressing

1 1/2	cups Cotton Hill Creamery Drinkable Goat's Milk Yogurt	2	tbsp fresh thyme
3	tbsp fresh rosemary, removed from stalk	1	tbsp fresh lavender (can use dried lavender, if needed)
2	tbsp fresh oregano	1/2	tsp sea salt
		1	tsp pepper

Place yogurt in large glass mixing bowl. Crush herbs with mortar and pestle to release oils. Add to yogurt, along with salt and pepper. Whisk until combined. Let rest at least 1 hour. *Serves 12.*



Continued from page 15

Pear Pie Crust

1	cup all-purpose flour, plus more for rolling dough
2/3	cup cornmeal
1/2	teaspoon salt
2	teaspoons sugar
1/2	cup butter, cold, cut into 1-inch pieces
1/3	cup shortening
1	egg yolk
1/2	teaspoon white vinegar

In a large bowl, mix together all of the dry ingredients. Cut in the butter and shortening to achieve pea-sized pieces.

In a separate bowl, stir together the egg yolk and vinegar, and then add it to the dry mixture.

Add 4–6 tablespoons of ice-cold water, one tablespoon at a time, until the dough just comes together.

Form the dough into a disk, wrap in plastic and refrigerate for about 1 hour.





WINE ENTHUSIAST

FOR MORE RECIPES, WINE PAIRINGS AND
ENTERTAINING TIPS, VISIT WINEMAG.COM

Follow us @WineEnthusiast



DIGITAL MANAGING EDITOR: MARINA VATAJ
SENIOR ART DIRECTOR: JULIA LEA
CONSULTING DESIGN: PETE FRIEDRICH
PHOTO DIRECTOR: MEGAN BAGGOTT