

## Epicurean Products from Spain

Hello from Solymer.

Many European cultures have a classic salad—think about the French with their Niçoise Salad. Well this week's recipe is the Basque Version of this same classic salad. A salad like this would not be served along with a main course, instead it is served on its own usually before the main but can stand on its own as well.

The wine is made with the Verdejo grape which has been cultivated in the region of Rueda since the 10th century. At that time there were so many regional wars and disputes that practically no one lived there. The ruler of the time said that if anyone wanted to move there and try to make some sort of commerce then the land would be theirs for the taking. So some enterprising monks moved in and started making sherry from the indigenous Verdejo vines.

Today, this region remains the champion of Verdejo. To get the official wine authority stamp of approval any wine from Rueda must contain at least 85% Verdejo.

Have a great week!

Lisa, Umberto and the Solymer Team

### Recipe of the Week

#### Basque Salad

- 1 head green-leaf lettuce
  - 2 medium tomatoes, cut into 8 wedges each
  - 4 spring onions, chopped
  - 2 boiled small new potatoes, peeled and cut into chunks
  - $\frac{1}{2}$  cup small green olives
  - One small can of tuna, flaked with a fork
  - $\frac{1}{2}$  cup Vinaigrette
  - 4 canned white asparagus spears, halved crosswise
  - 2 hard cooked eggs, cut into 4 wedges each
1. Tear the lettuce in to large pieces.
  2. Add the tomatoes, spring onions, potatoes, olives and tuna. Toss well
  3. Add the vinaigrette and toss well again.
  4. Decorate the top of the salad with the asparagus and eggs.



#### Vinaigrette

- 2 tablespoons sherry vinegar
  - $\frac{1}{4}$  cup plus 2 tablespoons extra-virgin olive oil
  - Salt
1. Pour the vinegar into a small bowl.
  2. Slowly add the oil, whisking constantly until the oil and vinegar are emulsified.
  3. Season to taste with salt.
  4. Whisk well again just before serving.

### Wine of the Week

#### Valdelainos

This white wine is currently one of our best sellers and always has been here in Singapore. It's a dry white wine that is reminiscent of a NZ Sauvignon Blanc but much fruitier and less citric. Its relatively inexpensive and just plain good. Here is what the Wine Enthusiast magazine has to say about it: *"Not many wines of this price are pulling 90-point scores. But this one deserves it. The wine delivers citrus and piquant green-fruit aromas, which are backed by honeyed melon and lime flavors. The texture is just soft enough to not bite, while the finish is wavy."*



**\$31.00 per bottle**  
**Buy a case of 6 and get 10% off (\$167.40)**  
**Buy a case of 12 and get 20% off (\$297.60)**

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