

Hello from Solymer.

Today's recipe is sort of a Spanish equivalent of Chinese Fried Rice or Nasi Goreng, but has distinctive Spanish flavours; but like its Asian counterparts, is simple comfort food. In this case, there are a number of different meats, savoury stock, eggs and, of course, rice. There are two main differences between Spanish and Asian rice: 1) it absorbs three times its weight in water as opposed to twice and 2) there is no need to cover the rice for it to cook properly. These characteristics allow the rice to really take on and enhance the flavours of the food with which it is cooking.

The wine is one that has really been met with luscious approval here, it's soft and fruity and while certainly not sweet has strong overtones of peaches so it leaves you with very pleasant thoughts of summer. The two can be a winning combination for a lazy Saturday afternoon.

Enjoy!

Lisa, Umberto and the Solymer Team

Recipe of the Week

Arroz con Costra

Crusty Rice with Spareribs and Chicken(Murcia)

- 1 cup olive oil
- ½ kg spareribs, cut into individual ribs
- 300g pork loin, diced
- 500g semi-cured chorizo, sliced
- 6 chicken drumsticks
- 1 onion chopped
- 1 leek chopped
- 1 tsp. salt
- 2 tomatoes, peeled and chopped
- 4 cups chicken stock
- 2 teaspoons smoked paprika
- 2 cups short grain rice
- 5 eggs, lightly beaten
- ½ teaspoon dry oregano



1. Preheat the oven to 350F.
2. In a large cazuela (about 15-inch), heat the olive oil over medium-high heat. Add the spareribs, sausages, pork and chicken. Sauté until they are lightly golden on all sides. Remove to a plate.
3. Add the onions, leek and tomatoes. Let them cook until they are gold. Add salt and combine well.
4. Meanwhile, in a saucepan, bring the stock to a boil.
5. Add the paprika, dry oregano to the cazuela and stir quickly to combine with all the meat and vegetables mixture. Add the stock, and bring the stock to a boil.
6. Add the rice and stir with a spoon until it is well mixed with the rest of the ingredients in the cazuela. Turn the heat to medium-low and cook, without stirring, for 2 minutes.
7. Place the cazuela in the oven and bake it for ten minutes, or until most of the stock is absorbed and the rice is nearly tender.
8. Beat the eggs and spread them all over the surface of the rice and bake it for about 10 minutes longer, or until the eggs form a crust on the surface.
9. Serve immediately.

Wine of the Week

Godello

This white wine is 100% Godello. The wine is bright greenish, yellow with straw-coloured highlights. The bouquet is marked by ripe fruit (peach and pear). It has pleasant floral note and gorse flower with fennel base characteristic of the great Godellos.

In the mouth, this ample wine is very fresh and well-balanced. It offers the sensation of ripe fruit, with balsamic and floral notes. Unctuous, with good acidity, it has a long aftertaste and persistent finish with a typical light varietal bitterness which gives it breadth in the mouth.

The vineyards are a combination good south-southwest facing land with a noticeable slope, a gradient of approximately 15%. The vines are old stock and there is a very special microclimate for ripening.

The grapes are harvested by hand and transported to the winery in 15 kg crates. At the winery, the best grapes are further selected.



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