

Epicurean Products from Spain

Hello from Solymer.

We turn sweet this week. Natillas are a traditional dessert in the Basque Country. Basically, it is a custard similar to crème brûlée but without the burnt sugar crust and with more cinnamon. It is really yummy.

The wine is exceptional for Spain. It is a late harvest chardonnay. The taste is definitely sweet but it has nice acidity offering a sip that is light and refreshing. The wine maker of this wine is a hardworking, rugged individual from the heart of Spain in the land of Don Quixote—La Mancha. He loves to experiment with grapes that are native to the area and those that aren't—such as chardonnay.

Hope to see you soon.

Lisa, Umberto and the Solymer Team

Recipe of the Week

Natillas

- 1 litre heavy cream
 - 2 cinnamon sticks
 - 6 large eggs
 - 125 g white granulated sugar
 - 1 Tablespoon vanilla extract
 - Ground cinnamon
1. In a saucepan, combine the cream and cinnamon sticks and bring them to a boil over medium high heat.
 2. Reduce the heat to low and cook gently for about 10 minutes. Set aside to cool.
 3. In a bowl, whisk the eggs, sugar and vanilla.
 4. Add the cream and cinnamon sticks, whisk well.
 5. Cook the mixture over a double boiler for 30 minutes.
 6. Let the custard cool.
 7. Strain the custard through a fine-mesh sieve.
 8. Put the custard into individual serving dishes.
 9. Sprinkle with ground cinnamon and add several blueberries.
 10. Refrigerate for at least 4 hours.



Wine of the Week

Secua

The wine is elaborated with Chardonnay, harvested at the end of November with the aim that the grapes become over mature and dehydrated, and sugar concentration is bigger. It is brilliant yellow with golden shades. On the nose you can detect mature Mediterranean fruits such as peaches, apricots and apples. It has a long and intense taste with a lingering finish. It's excellent as an aperitif or with desserts.



\$29.50 per bottle
Buy a case of 6 and get 10% off
(\$177.00)
Buy a case of 12 and get 20% off
(\$354.00)

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