

Hello from Solymer.

This week we have another recipe and wine suggestion. Gazpacho is the famous cold soup from Spain. This recipe originates in the Basque country. Many of my Singaporean friends have tried it and the flavours really fit right into the local cuisine. It's easy to make since there is really no cooking involved. Serve it very, very cold in small doses and your friends will yearn for more. Pair it with the wine and you'll have very happy eaters.

Have a great week!

Recipe of the Week

Zesty Gazpacho with Gambas

- 4 large vine-ripened tomatoes, cored peeled and coarsely chopped (about 2 ½ cups)
 - ½ medium cucumber, peeled, cored and coarsely chopped (about 1 cup)
 - ½ cup coarsely chopped onion
 - 1 large red capsicum, cored and coarsely chopped
 - 4 garlic cloves, crushed
 - ½ cup Piquillo Pepper Slices
 - 1 small red beetroot, diced
 - 2 Tablespoons sherry vinegar
 - 1 teaspoon kosher salt
 - ¼ teaspoon freshly ground white pepper
 - Pinch of Piment d'Espelette
 - ¼ cup extra-virgin olive oil
 - One large Shrimp (tail on) per person boiled in salt water
 - ¼ cup finely diced apple
 - ¼ cup finely diced cucumber
1. Boil the chopped beetroot in water until soft. Drain. Save 1 cup of the water. Let beetroot and water cool.
 2. Place the coarsely chopped tomatoes, cucumber, onion, capsicum, garlic, piquillo peppers, water and beetroot in a blender and blend for about 1 minute.
 3. Strain the puree into a bowl using a fine-mesh sieve.
 4. Then pour it back into the blender.
 5. Add the vinegar, salt, pepper, Piment d'Espelette and olive oil and blend on high speed until the mixture is combined and smooth.
 6. To serve, pour a small amount of soup into an espresso cup, add 1 teaspoon each of the apple and cucumber. Garnish with one shrimp with tail hanging over top of the cup.



Wine of the Week

This is a white wine made with Verdejo which is the star grape in the region of Rueda. What makes this wine very interesting is that the wine is fermented in the barrel (French and American oak). After fermentation it is aged 6 further months in the barrel. The result is a nice clean tangy wine with the smoky influence of the barrel. For those that like barrel fermented Chardonnays, you'll find it interesting to try this as an alternative.

\$47.60 per bottle

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88 Points

Product Finder

Bajamar Piquillo Pepper Strips	280 g	\$8.00
Garvey Sherry Vinegar	50 cl	\$18.30
Fuente Elvira Barrel Fermented	75 cl	\$47.60
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