

Hello from Solymer.

Festive Season in the tropics. Lots of parties, eating and drinking, friends and family. What could be better. This week we give you an old Spanish cure for the next morning. And some refreshing Rosé to go along. This Garlic Soup is reputed to have special curative powers when it comes to hangovers. In Madrid and elsewhere you will find places that serve this curative soup late at night before the patrons head off to bed.

There is not a real good segue into introducing the wine this week, but suffice to say that it is a great, hearty Rosé from Rioja. It is not lacking in taste or alcohol (14%!). But we live in the tropics so it is endless summer.

Enjoy the Festive Season!

Lisa, Umberto and the Solymer Team

Recipe of the Week

Sopa de Ajo

Bread & Garlic Soup with Poached Eggs (Madrid)

- 1/3 pound day-old country-style bread
- 6 cloves garlic, peeled but left whole
- 1 tablespoon sweet pimentón or paprika
- 4 cups hot water
- 1 teaspoon hot red pepper flakes (optional)

- 6 eggs

1. Slice the bread as thinly as possible and, if you have the time, let it rest overnight covered with a kitchen towel.
2. In a large Cazuela (lead-free, glazed earthenware casseroles, can be used both in the oven and on the stove top), heat the olive oil over medium heat.
3. Add the garlic and fry for 5 minutes, or until golden.
4. Add the bread slices and cook, turning often, until they absorb all the oil.
5. Add the pimento, mix well with the bread, and then add the water, salt, and red pepper flakes.
6. Cook, stirring often, for at least 15 minutes, or until the ingredients are well blended, the bread slices are broken up, and the soup is fairly thick.
7. Workings quickly, break the eggs one at a time into a cup and slide each egg into the pan to rest on the surface of the soup. Shake the pan a little and cook for 3 to 5 minutes, or until the whites are set and the yolks are still soft.
8. Ladle the soup into warmed bowls, including 1 egg with each serving. Serve immediately.



Wine of the Week

Campo Burgo Rosé

From the Rioja Region

Produced with 100% Garnacha, this rosé is a great summer wine.

It's very fruity with a lot of strawberry notes and nice acidity. It is a very refreshing and crisp wine, ideal on its own or with

seafood, salads pasta and soup.

The Rioja region has been recognized for many years as Spain's leading wine region. This region is in the Northern part of the country, close to France, and occupies a privileged geographical location, protected from the climatic extremes affecting growers in other wine region in Spain.

\$33.25 per bottle

Buy a case of 6 and get 10% off (\$192.24)

Buy a case of 12 and get 20% off (\$341.76)



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