

Hello from Solymer.

This week we have two classics from Spain. The first is called Gambas al Ajillo which means Shrimp with Garlic. It is very simple but, as is true with many dishes in Spain, it relies on quality ingredients: good olive oil and garlic and very fresh shrimp. The wine that we have chosen is a Fino Sherry. Although sherry is made with grapes it is very different than normal wine. There are many different kinds ranging from Fino which is bone dry to Pedro Jimenez which is thick, rich and very sweet.

Coming Soon: Detailed information of an exciting trip to Spain during the Grape Harvest. Come with us on a 10 day trip to visit Barcelona, Valencia, wonderful restaurants as well as several wineries. See and learn how wine is made from the source.

Have a great week!

### Recipe of the Week

#### Gambas al Ajillo

Many restaurants and bars in Spain will serve this dish. It is cooked over the flame in a clay dish called a cazuela which is then brought sizzling to the table. Cooking with clay is very common in Spain as it is in China. Somehow it imparts a better flavour to the dish.

- Shrimp
  - Garlic, sliced very thin
  - Olive oil, not so much that the shrimp need to swim.
  - Chili Padi (if you want)
1. Shell and de-vein the shrimp, put them in a bowl and toss them with salt.
  2. Heat the olive oil in a cazuela, add garlic.
  3. When the garlic begins to turn golden, add the shrimp.
  4. If you enjoy spicy food you can add some chilli although you wouldn't find this addition in Spain very often.
  5. Cook the shrimp until pink.



### Wine of the Week

#### Valdivia Fino Sherry

This dry sherry is made from Palomino grapes using the Solera system. It should be served very cold as an aperitif either on its own or with light appetizers, such as Gambas al Ajillo.

It won a bronze medal in the 2008 International Wine Challenge and a trophy in the 2008 Decanter Awards.



**\$38.60 per bottle**

**Buy a case of 6 and get 10% off (\$208.50)**

**Buy a case of 12 and get 20% off (\$370.50)**

#### Product Finder

Valdivia Fino Sherry	75 cl	\$38.60
Cazuelas from Spain	Many shapes, sizes, colours	Ask for Quote

Prices inclusive of GST

To order: Call Lisa at 9115 1980 or send an email request to [info@solymer.com](mailto:info@solymer.com)  
 For orders more than \$100.00 free delivery is available, otherwise a \$15.00 delivery fee is applicable.  
 Visa and Mastercard are accepted, otherwise cash or cheque upon delivery