

Hello from Solymer.

We are on to the main course. Spaniards eat more veal than mature beef, they eat more lamb than mature sheep, they eat very young pigs or very, very cured pork. The recipe this week is a veal loin, stuffed with semicured goat's cheese and wrapped with Jamón Serrano. You can get free range veal here which is, in my opinion, a better choice. This last time I made this I bought frozen veal stock which maybe is better than trying to make it yourself—we don't have to be experts at everything.

The wine this week is a great value wine. It is an old vines garnacha reserva, an incredible wine actually—everyone who has tried it here likes it a lot. Garnacha (Grenache in France) is the most prolific grape variety in Spain. Actually, it kind of has grown like a weed. Lately, however, several regions in Spain have decided to put the effort into making very high quality, interesting wine with this legacy. One of the regions that is making the most of it is Campo de Borja. Bodegas Arogonesas is one of the shining stars of the region and from them we receive Coto de Hayas Reserva.

Have a great week!

Lisa, Umberto and the Solymer Team

Recipe of the Week

Stuffed Veal Loin

- 2 pounds veal loin, trimmed, get the butcher to butterfly it
- Kosher salt
- Freshly ground white pepper
- 8 ounces semisoft goat's milk cheese, grated
- 10-12 thin slices of Jamon Serrano
- $\frac{1}{2}$ cup olive oil
- 1 small celery, diced
- 1 small carrot, diced
- 1 small onion, diced
- 10 garlic cloves
- 1 tablespoon black peppercorns
- 3 sprigs fresh thyme
- 1 cup dry white wine
- 1 cup veal stock

1. Preheat the oven to 230° C.
2. Distribute the cheese lengthwise down the center of the veal. Close the meat back up around the cheese, squeezing it shut as tightly as possible. Set aside.
3. Arrange the ham on a flat work surface so that each slice overlaps the next. When all of the slices are spread out, they should extend the same length as the loin.
4. Lay the loin, centered horizontally, on top of the ham.
5. Carefully wrap the slices up around the veal and secure them with string tied strategically in several places to keep the ham in place during cooking.
6. Combine the olive oil, celery root, carrot, onion, garlic, pepper and thyme in a roasting pan. Place the veal in the center of the pan and put in the oven to roast for 15 minutes.
7. Turn the loin over, add the white wine and veal stock, and continue roasting just until firm, about 15 minutes longer.
8. Transfer the meat to a cutting board. Cover with aluminum foil and let rest for at least 15 minutes.
9. Strain the remaining contents of the roasting pan through a sieve into a small saucepan and bring to a boil, skimming off any visible fat and reducing the liquid somewhat.
10. Cut the veal into $\frac{1}{2}$ inch thick slices. Arrange the meat on a warmed serving platter or individual plates. Spoon the pan juices on top.



Wine of the Week

Coto de Hayas Reserva

This red wine is made from 100% Garnacha, which have been selected from vineyards which are over 40 years old. It is made in the traditional style, fermented at 28°C, followed by a 15 day maceration with skin contact. It is aged for fourteen months in American oak barrels followed by at least twenty-four months in its own bottle.

The colour is a deep, ruby red with great clarity and brightness. The aromas are complex, a blend of spices and ripe fruit. To taste the sensation is full and harmonious, smooth and lingering.



\$41.40 per bottle

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(\$223.56)**

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(\$397.44)**

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