

Hello from Solymer.

I realize I have been using shrimp (gambas) in a lot of recipes, but we made a dish last weekend that is such a wonderful explosion of flavour that I had to share it with you. There is so much flavour that it is good to pair this with a big red wine. It is a combo—grilled shrimp wrapped in a basil leaf and jamón serrano and cherry tomatoes stuffed with chorizo marscapone and basil. We threw some chunks of fresh pineapple on the BBQ when we were grilling the shrimp and wow!

We love to hear feedback. Let us know your experiences if you make the recipes. Please let us know if you have questions, requests or comments, or if you would like us to send the newsletters to a friend.

Have a great week!

Recipes of the Week

Grilled Shrimp wrapped in Jamon

- Shrimp, peeled and deveined
 - 1/2 cup Extra Virgin Olive Oil
 - 1/2 cup White Wine
 - 1 tsp. Smoked Paprika (more to taste)
 - Basil Leaves
 - Jamon Serrano (for this recipe Jamon Serrano is recommended as it is better for cooking)
1. Marinate the shrimp with the olive oil, wine and paprika for about 30 minutes.
 2. Wrap the Shrimp with Basil first and then the Jamon (cut in roughly the same size as the basil leaf). Secure with a toothpick
 3. Put them on the grill until they cook through

Chorizo Stuffed Tomatoes

- Cherry tomatoes
 - Mascarpone
 - Basil leaves
 - Diced Chorizo Soria or Pamplona
1. Mix the marscapone with the diced chorizo.
 2. Slice a cherry tomato in half.
 3. Put a toothpick through one half of the tomato and then skewer a piece of basil on the toothpick.
 4. Spread a bit of the chorizo mixture onto the basil.
 5. Top with the other half of the tomato.



Wine of the Week

Aculius

This red wine is made with Tempranillo, Merlot and Syrah grapes harvested from the Casa de las Vides vineyards .

The wine is dark cherry in colour with a deep shimmering intensity. On the nose, rich smoke and spice, imparted by the wood, slowly float out of the glass, followed by tropical aromas of coconut, clove and walnut. In the mouth, the Aculius is expressive, with a seamless integration of both wood and fruit, leading to a long and persistent finish.



\$47.00 per bottle

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