

Hello from Solymer.

There are many apple orchards in the north of Spain and therefore apples are woven into the cuisine: both the food and the beverages. Sidra is a hard apple cider that has a long tradition from the Asturias region and has spread to the Basque region, which is next to France. There is an amazing way that the Asturians pour this drink that must take lots of practice. The distance between the bottle and the glass is as far as the person who is pouring can make it. The recipe today makes use of this traditional drink.



Enjoy!

Lisa, Umberto and the Solymer Team

Recipe of the Week

Chorizo a la Sidra

- 500 g Semi-cured Chorizo
 - 1 Tbsp Olive Oil
 - 1 Cup Dry Hard Sidra
 - 1 Bay Leaf
 - Good Bread, for serving
1. Prick the chorizo all over with the tines of a fork..
 2. Heat the olive oil over medium heat in a deep skillet that can hold the chorizo snugly. Add the chorizo and lightly brown them all over, 2 to 3 minutes.
 3. Drain off all the fat from the skillet.
 4. Add enough sidra to come about halfway up the chorizo and bring to a boil.
 5. Add the bay leaf, reduce the heat to low and simmer covered, turning the chorizo several times until they are cooked through.
 6. Cut the chorizo into thick slices and serve with plenty of bread.
 7. Serves 6 to 8 as a tapa



Wine of the Week

Cristalino

Spanish is a great way to start any great party and Cristalino is a delicious and a real bargain at the same time.

This Cava is made in the traditional champenoise method, which means that there is a second fermentation in the bottle. It's from the Penedés region in Spain which is where most of the cava is produced. It is made with a combination of the three traditional cava grapes: Parallada, Xarel-lo and Macabeo. It is dry, crisp with the flavour of green apples and almonds.



\$25.00 per bottle
Buy a case of 6 and get 10% off
(\$135.00)
Buy a case of 12 and get 20% off
(\$240.00)

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