

Epicurean Products from Spain

Hello from Solymer.

Before coming to Singapore, Chef Joseba went to the Philippines to do some research on the influence of Spain on the Filipino cuisine. The name of one of the more famous of Filipino cuisine, Adobo, comes from Spain. However, the adobo in Spain is pork marinated in paprika, but paprika is a spice that is not common the Philippines. So instead the Filipinos marinate the pork in Vinegar.

The wine this week is a brand new wine for us that just arrived in the last container. If you are not familiar with wines from the Priorat region in Spain you should really make the effort to try one. They are big, full bodied wines that are just bursting with juicy goodness! Because of the many different reasons, the wines from this region are very expensive and production is quite small. We couldn't get much here in Singapore so it is going to go fast. Let me know soon if you would like some.

Enjoy!

Lisa, Umberto and the Solymer Team

Recipe of the Week

Farmer-Style Pork Tenderloin with Paprika Sauce (Adobo)

- Two 3/4-pound pork tenderloins
 - Salt and freshly ground pepper
 - 2 tablespoons extra-virgin olive oil
 - 2 tablespoons chopped flat-leaf parsley
 - 1 tablespoon sweet paprika
 - 2 bay leaves
 - 1 green bell pepper, finely chopped
 - ¼ cup finely chopped onion
 - 2 ½ tablespoons all-purpose flour
 - 1 cup dry red wine, preferably Rioja
 - 1 cup beef or chicken stock or canned low-sodium broth
 - 1 teaspoon tomato paste
 - 4 piquillo peppers from a jar, cut lengthwise into ½-inch strips
1. Season the pork with salt and pepper.
 2. In a large, shallow baking dish, mix 1 tablespoon of the olive oil with the parsley and pimentón.
 3. Add the tenderloins and turn to coat.
 4. Let stand at room temperature for 20 minutes or refrigerate for at least 1 hour or for up to 2 hours.
 5. In a large, deep skillet, heat the remaining 1 tablespoon of olive oil.
 6. Add the pork and cook over moderate heat until browned, about 3 minutes per side. Transfer the pork to a plate.
 7. Add the bay leaves, green bell pepper and onion to the skillet and cook over moderate heat until softened, 4 minutes.
 8. Add the flour and stir until a smooth paste forms.
 9. Gradually whisk in the wine; bring to a simmer, whisking for 2 minutes. Whisk in the stock and tomato paste and return to a simmer.
 10. Return the pork tenderloin and any accumulated juices to the skillet and simmer over low heat for 10 minutes.
 11. Turn and simmer for about 10 minutes longer, or just until the pork is pink in the center.
 12. Transfer the pork to a cutting board and let stand for 5 minutes.
 13. Meanwhile, remove the bay leaves from the pan sauce and pour into a food processor or blender and puree.
 14. Return the sauce to the skillet, add the piquillo peppers and bring to a simmer over moderately low heat.
 15. Season with salt and pepper. Thickly slice the pork and serve with the pan sauce.

Wine of the Week

Prior de Neo

Prior de Neo is 40% Cabernet Sauvignon, 30% Merlot, 20% Syrah and 10% Garnacha.

Coming from the famed, terraced vineyards of Priorat, in the village of Porrera; the vines are trained to wire for optimal fruit ripeness. Fruit was fermented in stainless steel tanks and then aged for 22 months in 100% French oak barrels. Bottled unfiltered.



Stephen Tanzer's International Wine Cellar says that it is « high-pitched aromas of sweet red berries, flowers and Asian spices. Dense and ripe, with noteworthy energy as well as nervy lift to the sweet red and dark berry flavors. The spicy note echoes strongly on the long, strikingly pure finish. I like the energy and linear character of this powerful wine.» July/August 09.

\$90.00 per bottle

**Buy a case of 6 and get 10% off
(\$486.00)**

**Buy a case of 12 and get 20% off
(\$864.00)**

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