

Epicurean Products from Spain

Hello from Solymer.

Although some of Chef Joseba's dishes can be quite complex, he has a way of putting together a few simple ingredients to create a delectable treat. Such is the case with today's recipe—a little bit of all the best of Spain—bread, cured ham, mushrooms, extra virgin olive oil, fresh eggs.

The wine is one of my favourites from our current portfolio. A nice ice cold glass of Rosé is just what is needed sometimes to assuage the hot weather in Singapore.

Enjoy!

Lisa, Umberto and the Solymer Team

Recipe of the Week

Wild Mushroom Toasts with Ham and Fried Eggs

- Four 1/2-inch-thick slices cut from an oval loaf of crusty bread
- 3 tablespoons extra-virgin olive oil, plus more for brushing
- 3/4 pound oyster mushrooms, stems discarded and large mushrooms halved

- Salt and freshly ground pepper
- 2 garlic cloves, minced
- 4 thin slices Serrano ham
- 4 large eggs
- 2 Tbls chopped flat-leaf parsley



1. Preheat a grill pan. Lightly brush both sides of the bread with olive oil.
2. Grill the bread over high heat, turning once, until lightly charred and crisp, about 30 seconds per side.
3. Transfer to plates.
4. In a large skillet, heat the 3 tablespoons of olive oil.
5. Add the mushrooms, season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 5 minutes.
6. Add the garlic and cook, stirring, until fragrant, about 2 minutes.
7. Using a slotted spoon, spread the mushrooms on the toast.
8. Add the Serrano ham to the skillet and cook over moderately high heat until warmed through and slightly crisp, about 5 seconds per side.
9. Set the ham over the mushrooms.
10. Crack the eggs into the skillet and fry them over easy. Top each toast with an egg, sprinkle with the parsley and serve at once.

Wine of the Week

Rosa Rosae

This wine is a refreshing young Rosé with great structure from the region of Valencia.

The wine is made with Garnacha and Cabernet Sauvignon from the wineries own vineyards in the south of the Valencia's province, at 400 meters above sea level.

It has a vibrant, glittering raspberry colour with flecks of iridescent violet. Descriptive ripe red fruit aromas in the nose with fresh cut herbs, add an earthy freshness to the wine. Incredible rounded mouth feel, heightened by crisp acidity that highlights the bright red fruit flavours and creamy long finish. This is truly an elegant rosé.



\$35.00 per bottle

Buy a case of 6 and get 10% off
(\$189.00)

Buy a case of 12 and get 20% off
(\$336.00)

To order: Call Lisa at 9115 1980 or send an email request to info@solymer.com

For orders more than \$100.00 free delivery is available, otherwise a \$15.00 delivery fee is applicable.

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