

Hello from Solymer.

I was reading a wine blog on the internet, this blogger came up with 8 rules for enjoying wine. The final one was “Wine and food pairings, no matter how good, are just suggestions. The wine police will not come and arrest you if you drink white wine with beef or red wine with chicken. In fact, red wine and roast chicken are good together.” I agree with this tip, so today we are pairing a Rosé with lamb. In this case, it really works because the Campo Burgo is a big, bold wine with lots of great taste.

Although finding good lamb is a bit of a challenge in Singapore, it is worth a drive to the butcher. This recipe is simple and the good taste of the lamb will shine through.

Enjoy!

Recipe of the Week

Spicy Lamb Brochette

- 3 Tbsp Extra-virgin Olive Oil
 - 1 small onion, slivered
 - 2 cloves garlic, minced
 - 1 Tbsp minced parsley
 - 1 Tsp smoked paprika
 - $\frac{1}{2}$ medium-hot dried chile pepper, seeded and crumbled
 - Few strands saffron, crushed
 - $\frac{1}{4}$ tsp dried oregano
 - $\frac{1}{4}$ freshly ground cumin
 - Sea salt
 - Freshly ground pepper
 - 500 g. boned leg of lamb, cut in 1 inch cube
1. Combine all ingredients except the lamb
 2. Add the lamb and stir to coat all of the meat
 3. Marinate in the refrigerator overnight
 4. Thread the lamb on 7 inch skewers
 5. Barbeque or broil the skewers not more than 3 minutes to a side, baste with the marinade during the cooking process.
 6. Serve immediately



Wine of the Week

Campo Burgo Rosé

There are three methods for coming up with a Rosé wine. The only one that is generally accepted and allowed in Europe is to let the juice of the red grapes stay in contact with the skins for only a couple of hours as opposed to a much longer time for red wines. One of the reason's rosés have a bad name is that some are actually made by mixing bad red wine with bad white wine and sugar resulting in bad, pink sweet wine. Everyone needs to give a cold, dry European rosé a try! You can start with this one.



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