

FOOD & WINE

APRIL 2009

25 simple
wine country
recipes *to try*
in your kitchen

& delicious wines
to match



*Penne with spring peas
& asparagus,
perfect with a citrusy
Sauvignon Blanc*

RECIPE, P. 62

hidden, affordable napa valley



Wine pro Rajat Parr makes the Syrah he uses to braise delectable lamb shoulder (recipe, p. 191).

"Milky" carafe from Clio.

APRIL 2009 features

Napa Cabernet Now: A Lunch at Beringer

162 At a roundtable cohosted by Beringer winemaker Laurie Hook, top Napa talents discuss Cabernet and have a phenomenal lunch by Gerard Craft of St. Louis's Niche.

by Lettie Teague

Best Recipes From Pairing Masters

172 Credit the DIY trend: Now some of America's top sommeliers are both making their own wines and creating fabulous recipes to match. Here, some great pairings.

by Kristin Donnelly

Rocking the Wine World

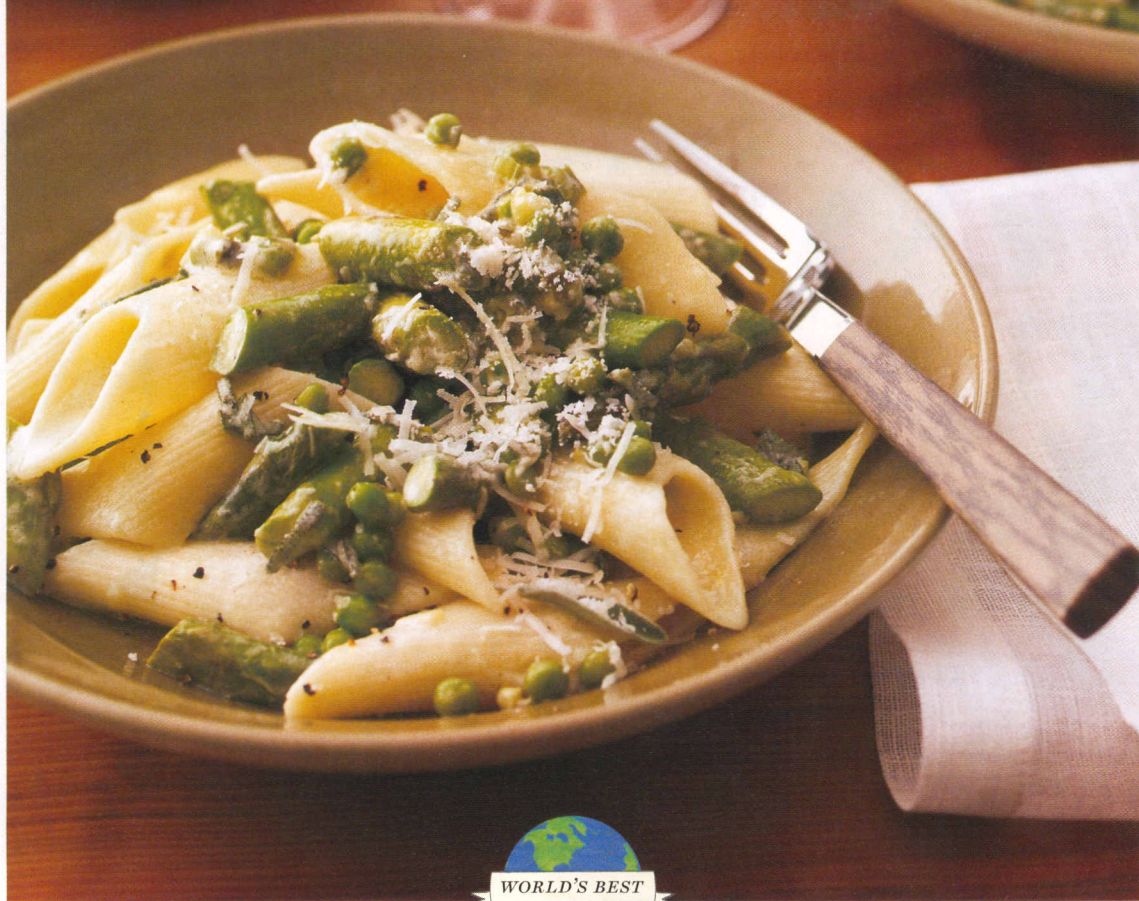
180 Manhattan's new City Winery lets amateurs make wine like pros. Plus, it's a world-class music venue with great food. Writer Gerri Hirshey visits the space and hangs out with singer Suzanne Vega and Spanish wine superstar Alvaro Palacios.

on the cover Penne with Asparagus, Sage and Peas (recipe, p. 62), from "World's Best Wine Country Recipes."

PHOTOGRAPH BY TINA RUPP FOOD STYLING BY CYD RAFTUS MCDOWELL PROP STYLING BY JESSICA ROMM

COVER RECIPE:
PENNE WITH ASPARAGUS,
SAGE AND PEAS (RECIPE, P. 62)

*"Chez Panisse" bowl by
Heath Ceramics.*



WORLD'S BEST

wine country recipes

🍷 BOTTLES UNDER \$15

**NORTHERN
CALIFORNIA** P. 60

Apricot, Almond and
Brown Butter Tart
Penne with Asparagus
Sherried Mushrooms
with Fried Eggs on Toast

**MEDITERRANEAN
FRANCE & SPAIN** PP. 66 & 82

Leek Salad with Walnuts
Chicken Salad with Zucchini
Fennel-Baked Sea Bass
Tuna with Roasted Peppers

**COASTAL
CHILE** P. 72

Bean, Corn and
Squash Stew
Corn, Chicken and
Beef Gratins
Fried-Fish Sandwiches

**SOUTH
AUSTRALIA** P. 78

Farro Salad with
Squid and Chorizo
Spanish Mackerel
Escabèche

food photographs by tina rupp



APRICOT, ALMOND AND
BROWN BUTTER TART

"Lucia" server by Match.

northern california

The recipes here are from chef Cindy Pawlcyn of Napa Valley's Mustards Grill, Cindy's Backstreet Kitchen and her newest, Go Fish. She often researches dishes using her 2,000+ cookbooks.



TOP VARIETALS Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Pinot Noir, Zinfandel

TOP REGIONS Napa Valley, Sonoma County, Lake County, Anderson Valley, Mendocino, Amador County

TOP INGREDIENTS asparagus, apricots, almonds, wild mushrooms, Dungeness crab

Apricot, Almond and Brown Butter Tart

ACTIVE: 40 MIN; TOTAL: 3 HR 20 MIN

MAKES ONE 12-INCH TART

This dried-apricot tart is crispy and tender, tangy and sweet all at the same time. The recipe also works with fresh apricots; just omit the poaching step.

TART SHELL

- 2 cups all-purpose flour, plus more for dusting
- 1 tablespoon sugar
- ½ teaspoon salt
- 1½ sticks (12 tablespoons) chilled unsalted butter, diced
- 5 tablespoons ice water
- ¼ teaspoon pure vanilla extract



FILLING

- ¾ cup slivered almonds
 - 2 cups dry white wine
 - 2 cups dried apricots (10 ounces)
 - 1 stick unsalted butter
 - 1 vanilla bean—halved lengthwise, seeds scraped and reserved
 - 1¾ cups confectioners' sugar
 - ¾ cup all-purpose flour
 - 1 teaspoon salt
 - 4 large eggs
 - ¼ teaspoon pure almond extract
- Sweetened whipped cream,
for serving

1. **MAKE THE TART SHELL:** In a food processor, pulse the flour with the sugar and salt. Add the butter and pulse until the mixture resembles a coarse meal. Add the ice water and vanilla extract and pulse just until the dough comes together. Transfer the dough to a lightly floured work surface; flatten it into a disk. Wrap the disk in plastic and refrigerate for 1 hour, until firm.

2. Preheat the oven to 350°. On a lightly floured work surface, roll out the dough to a 15-inch round, ¼ inch thick. Transfer the round to a 12-inch fluted tart pan with a removable bottom; gently press it over the bottom and up the side. Trim any excess. Refrigerate the tart shell for at least 20 minutes, until firm.

3. Line the tart shell with foil and fill with dried beans or pie weights. Bake for about 50 minutes, until the shell starts to brown around the edges. Remove the foil and weights and bake for about 25 minutes longer, until the shell is cooked through. Transfer to a rack and let cool. Lower the oven temperature to 325°.

4. **MAKE THE FILLING:** Spread the slivered almonds on a large rimmed baking sheet. Toast in the oven for about 6 minutes, until lightly browned. Let cool.

5. Meanwhile, in a medium nonreactive saucepan, bring the wine to a boil. Add the apricots, cover and simmer over moderate heat until plumped, about 10 minutes. Remove from the heat.

6. In a small skillet, cook the butter with the vanilla bean seeds over moderate heat until browned, about 4 minutes.

7. In a food processor, pulse the toasted almonds with the confectioners' sugar, flour and salt until finely ground. Add the eggs and pulse until just combined. Add the browned butter and the almond extract and pulse until smooth.

8. Drain the apricots and pat dry. Pour the almond filling into the tart shell. Nestle the apricots into the filling in concentric circles. Bake the tart for about 50 minutes, until the filling is golden brown and set.

Transfer to a rack to cool. Cut into wedges and serve warm or at room temperature, dolloped with sweetened whipped cream.

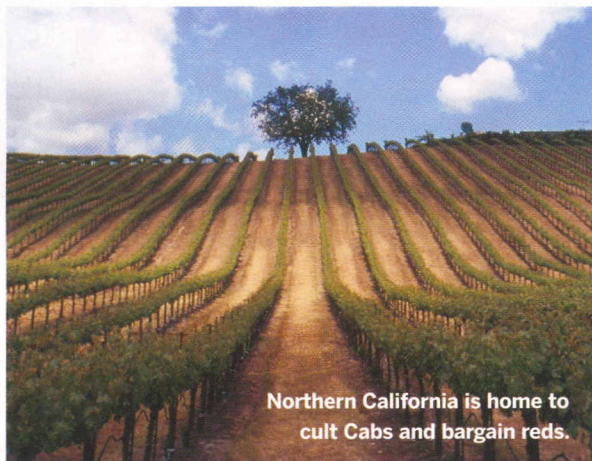
Penne with Asparagus, Sage and Peas

TOTAL: 35 MIN
4 SERVINGS

For a simple spring dish, chef Cindy Pawlcyn folds penne with asparagus and sweet English peas, then adds a little cream for richness. Green vegetables can be hard to pair with wine, but Sauvignon Blanc, which has a bit of grassiness, can work well. Try the melony 2007 Kenwood Sonoma County or the grapefruit-scented 2007 Patianna.

- ½ pound penne
- 2 tablespoons extra-virgin olive oil
- 3 garlic cloves, minced
- 1 pound thick asparagus, cut into 1-inch lengths
- 2 cups chicken stock
- 2 cups (10 ounces) shelled English peas or frozen baby peas, thawed
- ¼ cup heavy cream
- 2 tablespoons unsalted butter
- 1 tablespoon chopped fresh sage
- ½ cup freshly grated Parmigiano-Reggiano cheese, plus more for serving
- Salt and freshly ground pepper

NORTHERN CALIFORNIA'S BEST WINE VALUES



Northern California is home to cult Cabs and bargain reds.


The wine regions of Northern California make lots of expensive Cabernets. But they also produce many amazing values, from crisp Sauvignon Blancs to lush, fruity Zinfandels.

2006 Husch Anderson Valley Gewürztraminer (\$14) Despite a hint of sweetness, this spicy white from the Anderson Valley's oldest producer comes off as dry and focused, with peach and rose-petal notes.

2004 Three Families Mendocino Merlot (\$14) Full of plum and pepper, this Merlot from Mendocino expresses just what the varietal ought to: dark, ripe fruit with a slightly wild, spicy edge.

1. Bring a large pot of salted water to a boil. Add the penne and cook, stirring occasionally, until al dente. Drain.
2. Meanwhile, in a large skillet, heat the olive oil. Add the garlic and asparagus and cook over moderately low heat, stirring occasionally, until the garlic is fragrant, about 3 minutes. Add the stock and boil over high heat until reduced by half and the asparagus are tender, about 5 minutes.
3. Add the peas and cream to the skillet and boil over high heat until the sauce has thickened, 3 minutes. Stir in the penne and cook until heated through. Remove from the heat and stir in the butter, sage and the ½ cup of cheese. Season with salt and pepper. Transfer the pasta to bowls and serve right away, passing additional cheese at the table.

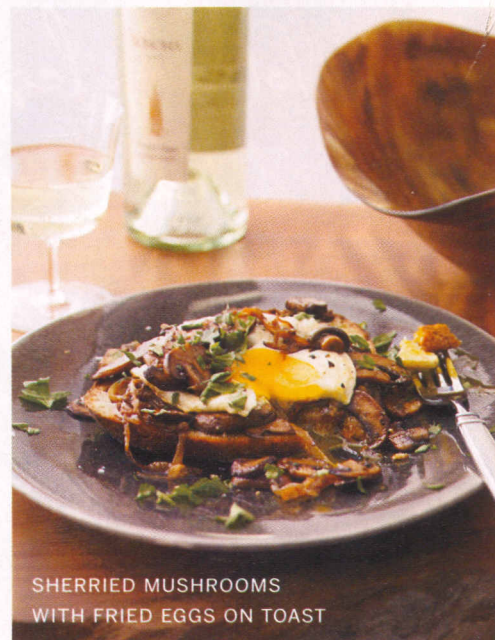
Sherried Mushrooms with Fried Eggs on Toast

 **TOTAL: 35 MIN**
4 SERVINGS

For a fabulous topping for a fried egg on toast, Pawlcyn sautés mushrooms and onions with the Spanish dry sherry Oloroso. This dish could go well with either an earthy red, such as the 2007 Castle Rock Mendocino County Pinot Noir, or a crisp white, such as the 2007 Gallo Family Vineyards Sonoma Reserve Pinot Gris.

- 2 tablespoons extra-virgin olive oil, plus more for brushing
- ¾ pound mixed mushrooms, such as button and cremini, sliced ¼ inch thick
- Salt and freshly ground pepper
- ½ small onion, thinly sliced
- ¼ cup dry sherry, such as Oloroso
- Four ½-inch-thick slices of rustic white bread
- 2 tablespoons unsalted butter
- 4 large eggs
- 2 tablespoons coarsely chopped flat-leaf parsley

1. Preheat the oven to 400°. In a large skillet, heat the 2 tablespoons of oil until shimmering. Add the mushrooms and season with salt and pepper. Cover and cook over moderate heat, stirring a few times, until softened, 4 minutes. Add the onion, cover and cook, stirring occasionally, until the onion is softened and the mushrooms are browned, 3 minutes longer. Add the sherry and cook until almost evaporated, 1 minute. Season with salt and pepper. Remove from the heat, cover and set aside.
2. Arrange the bread slices on a large rimmed baking sheet and brush with olive oil. Bake for about 6 minutes, until toasted. Transfer the toasts to plates.



SHERRIED MUSHROOMS WITH FRIED EGGS ON TOAST

3. In a large, nonstick skillet, melt the butter over moderate heat. Crack the eggs one at a time into a ramekin and then slip into the skillet. Cook the eggs, sunny-side up, until the whites are firm and the yolks runny, about 5 minutes.
 4. Spoon the mushroom mixture onto the toasts and top with the fried eggs. Garnish with the parsley and serve.
- MAKE AHEAD** The cooked mushrooms can be refrigerated overnight. Reheat gently.

NORTHERN CALIFORNIA'S BEST WINE VALUES

2005 Sawbuck Cabernet Sauvignon (\$10) Mendocino is known for cool-climate varieties like Pinot Noir, but this juicy red proves that good Cabernet grows there as well.

2007 Kenwood Sauvignon Blanc (\$13) Winemaker Pat Henderson uses fruit from five different Sonoma appellations for this bright white. Its ripe flavors suggest fresh honeydew melon and a hint of smoke.

2007 Sobon Estate Old Vines Zinfandel (\$13) This wine is Zinfandel at its jammy, blackberry-rich apogee, which is something that Amador County's warm climate helps ensure.

2005 Trentadue Old Patch Red (\$13) This ripe, spicy blend of Zinfandel and other grapes is still partly sourced from the 1890s-era vineyard that inspired its name.

2007 Gallo Family Vineyards Sonoma Reserve Pinot Gris (\$15) Gallo makes good Pinot Gris under several different labels. This one's a great value, full of nectarine and peach notes.

2007 Luna Vineyards Freakout (\$15) Chardonnay, Pinot Grigio, Sauvignon Blanc and Ribolla Gialla, all from Napa Valley, go into this fresh, surprisingly fleshy white.

