

CATHEDRAL CELLAR

For immediate release

Save a seat for Cathedral Cellar at your festive table

Five exquisite wines, five exquisite recipes

Few South African wine cellars are draped in sentiment such as KWV's Cathedral Cellar. Home to a premium wine portfolio and private dining venue, this spectacular cellar's drawcard is undoubtedly its celebration of past and present. And if the walls of this vaulted roof building could talk, it would tell tales of legacy-inspired wines and their creation, KWV's authentic provenance, and how the world-famous brand has managed to always rise to the occasion.

With so much spirit and tenacity at the heart of Cathedral Cellar, who better to invite to your table this festive season than one of Cathedral Cellar's five icons: Cathedral Cellar Cabernet Sauvignon, Cathedral Cellar Shiraz, Cathedral Cellar Triptych (red blend), Cathedral Cellar Chardonnay or Cathedral Cellar Sauvignon Blanc. Gorgeously dressed in golden augmented reality labels, the wines will take you and your guests on an interactive journey filled with guided wine notes and stories that inspired each wine's make-up.

Handcrafted with meticulous grape selection from the best vineyard sites across the Western Cape, Cathedral Cellar wines will be the centre piece to your festive fete. Custodian and long-standing ambassador, Chef Mynhardt Joubert, created five exquisite recipes complementing five exquisite wines.

Check all the festive boxes with Cathedral Cellar this holiday season!

Asparagus panna cotta with pancetta and smoked trout

Served with Cathedral Cellar Sauvignon Blanc

Panna Cotta is usually prepared as a dessert, but this recipe calls for the savoury delicate flavours of asparagus and lightly smoked trout which pairs wonderfully with the Cathedral Cellar Sauvignon Blanc. The acidity of the wine cuts through the creamy rich texture of this dish. The panna cotta and smoked trout can be made well in advance and is sure to be a showstopper. Serves 4.

Panna cotta

Ingredients

- 50g fresh asparagus, blanched
- Handful of English spinach, washed and dried
- Half an onion, chopped
- 3 garlic cloves, chopped
- 2 tablespoons olive oil
- 1 teaspoon chicken stock powder
- 100ml fresh cream
- 200ml crème fraiche
- 200ml double cream yoghurt
- 10g (1 sachet) gelatine powder, sponged in 50ml water
- Salt and pepper to taste

Method

1. Fry the onion and garlic in the olive oil on low heat until well cooked. Add the chicken stock and cream and bring to a boil.
2. Place the mix with the spinach and asparagus in a jug blender and blend until smooth. Pour through a sieve in a bowl and add the crème fraiche and double cream yoghurt. Mix well and season to taste.
3. Melt the sponged gelatine in the microwave for 10 to 20 seconds and add to the asparagus mix. Mix well so that there are no lumps.
4. Pour the mix into dariole moulds – or any other preferred mould – and place in the fridge for a minimum of 2 hours or overnight.

Smoked ocean trout

Ingredients

- 1 whole fresh ocean trout, cleaned
- 1 pack of oak barrel shavings
- Salt and pepper to taste
- Zest and juice of 2 lemons

Method

1. Make a small fire in your braai (or a Weber) with charcoal and leave it until it is nice and warm. Place a piece of heavy-duty foil on the grid. Place the whole fish on the foil and cover with a lid or more foil.

2. Leave on the braai for approximately 20 minutes or until the fish is cooked but not dry. Take the fish off the grid and let it cool until you can remove the skin.
3. Flake the fish and remove any small bones. Season to taste with salt and pepper.
4. Add the lemon zest and juice for extra flavour.

Serving

Unmould the panna cotta with some warm water on a platter or on individual plates. Serve with pan-fried pancetta, blanched asparagus and the smoked ocean trout.

Pesto verde with squid ink pasta, black salami and parmesan

Served with Cathedral Cellar Shiraz

This dish just calls for a bunch of friends and a couple of bottles of Cathedral Cellar Shiraz. It is easy to prepare and sure to wow the crowds. It can be served as a starter course or as the main dish. The pesto verde can be made well in advance and will keep for up to a week. Use any good quality charcuterie and let it rain with parmesan just before serving.

Black squid ink pasta

Ingredients

- 200g squid ink pasta (squid ink spaghetti works best)
- Prepared pesto verde
- 150g black salami or charcuterie of your choice
- A couple glugs good quality olive oil
- Parmesan and pine nuts for garnish

Method

1. Cook the pasta in a large pot of boiling, well-salted water until al dente, strain and sprinkle with some olive oil.
2. Stir through the pesto verde and serve immediately with lashings of more olive oil, parmesan, pine nuts and generous helpings of salami or charcuterie.

Pesto verde

Ingredients

- 200g of your favourite mixed soft herbs like fresh coriander, basil and Italian parsley
- 150ml of good quality olive oil
- 100g toasted pine nuts or any nuts of your choice
- 200g grated, good quality hard cheese, parmesan or pecorino
- Salt and pepper

Method

Place everything in a blender and blend until a coarse texture has developed, serve fresh or let it rest overnight.

Poached fennel mussels and charcoal ciabatta

Served with Cathedral Cellar Chardonnay

We love cooking mussels as it is such sustainable seafood and delicious at any time of the year. This recipe calls for loads of fresh fennel and white wine with a dash of cream and can be decadently lapped up with helpings of the charcoal ciabatta. The bread can be baked a day in advance and heated in a hot oven before serving. Make sure not to overcook the mussels and served immediately after poaching them. It is guaranteed to get the guests talking.

Black charcoal ciabatta

Serves 6 to 8. Prep time: 10 min. Rising time: 45 min. Baking time: 25 to 35 minutes. Oven: 200°C.

Ingredients

- 1kg stone ground flour
- 1 sachet instant dry yeast
- 4 tablespoons activated charcoal
- 1 teaspoon salt
- 1 tablespoon muscovado sugar
- 2 tablespoons scorched and crushed coriander seeds
- 100ml good quality olive oil
- 650ml warm water
- 100g black sesame seeds

Method

1. Place the flour, yeast, charcoal, salt, sugar, and coriander seeds in a blender with a paddle attachment and mix through slowly on low speed. Start adding the oil and then the warm water until all is combined then turn up to full speed. This is a very wet dough, but don't be concerned, beat the dough at high speed until the gluten starts to develop long strands and all the dough has pulled away from the sides and collected around the paddle.
2. Turn the dough out into a bowl greased with olive oil, cover with cling film, place in a warm area and let it double in size. Turn out onto a well-floured surface and sprinkle over some flour and black sesame seeds.
3. Cut into smaller rolls or use as one big loaf without handling the dough too much and breaking up the yeast bubbles. Bake at 200°C for about 25 to 35 minutes until done. Serve immediately or let it rest and warm just before serving.

Poached fennel mussels

Serves 4. Prep time: 10 min. Cooking time: 5 min.

Ingredients

- 1kg fresh West Coast mussels, cleaned (do not put into fresh water)
- 1 large white onion, finely chopped
- 4 garlic cloves, finely chopped
- 1 medium-sized fennel bulb with the leaves, finely chopped
- 2 tablespoons olive oil
- 250ml (1 cup) Cathedral Cellar Chardonnay
- 250ml (1 cup) fresh cream
- Salt and pepper to taste
- 20g (1 punnet) dill leaves, finely chopped

Method

1. Fry the onion, garlic and fennel in the olive oil until well cooked and slightly browned. Add the Cathedral Cellar Chardonnay and bring to the boil.
2. Add the mussels and cook for approximately 5 minutes or until the mussels open up. Add the cream and seasoning and mix through.
3. Sprinkle the chopped dill over the mussels and serve.

Rolled beef fillet with balsamic and red wine reduction

Served with Cathedral Cellar Cabernet Sauvignon

This is a decadent dish which calls for a decadent wine. I love the rich texture of the Cathedral Cellar Cabernet Sauvignon and it goes hand in hand with the gorgeous deep smoky flavours of the marinated grilled fillet. Marinate the meat a day or two in advance and prepare with enough resting time before serving to your guests. This recipe is easy to prepare and is perfect for a large group of friends or family.

Ingredients

- 1 beef fillet (approximately 2kg), cleaned of any sinew
- 1 bottle of Cathedral Cellar Cabernet Sauvignon
- 3 tablespoons of whole mixed biryani spices (coriander, fennel, star anise, cinnamon, cumin, cardamom, bay leaves and cloves)
- 250ml (1 cup) Cabernet Sauvignon or pomegranate balsamic vinegar
- 2 tablespoons brown sugar
- A mix of seasonal vegetables (baby aubergines, cabbages, tender stem broccoli and green beans)

Method

1. Place all the spices in a frying pan on medium heat and toast until fragrant. Put the spices in a pestle and mortar, or a jug blender, and grind until it forms a powder.
2. Rub the spice mix into the fillet and place into a container. Pour over the bottle of Cathedral Cellar Cabernet Sauvignon and place in the fridge overnight.
3. Take out the fillet from the fridge the next day and strain off the marinade into a saucepan. Pour the balsamic vinegar and sugar into the saucepan with the marinade and bring to a boil. Boil the mixture until it becomes slightly thick and it covers the back of a spoon.
4. You can braai the fillet or pan fry it for approximately 10 minutes per side. Let the fillet rest for about 10 minutes and slice according to your preference.
5. You can grill the vegetables on the braai or on a griddle pan until charred but still crispy.
6. Place fillet slices on a platter. Pour over the hot balsamic reduction and serve with the grilled vegetables.

Cheese and fruit plate with grape preserve and nut brittle

Served with Cathedral Cellar Triptych

The combination of extravagant flavours and ingredients for this combination dessert is the perfect way to end a festive lunch or dinner. Everybody can help themselves and the colours and richness of the preserve, brittle, cheeses and fruit will have everybody coming back for more. The glorious richness of the Cathedral Cellar Triptych is a match made in heaven.

Red grape preserve

Serves 4. Prep time: 5 min. Cooking time: 30 min.

Ingredients

- 500g seedless red grapes, stalked
- 300g white sugar
- 50ml fresh lemon juice
- 100ml water

Method

1. Place the grapes, sugar and water in a medium-sized pot and place on low heat. Once the mix is slowly boiling, skim off some of the foam that might rise to the top. This will ensure a clear jam.
2. The jam will cook for approximately half an hour before you can add the lemon juice. This will provide some pectin for the jam to set.
3. Boil the jam for another 5 minutes or until it becomes syrupy.
4. Pour the jam into a sterilised jar and seal properly. Let it cool down completely before opening the jar.

Cashew nut brittle

Serves: 4. Prep time: 5 min. Cooking time: 10 min.

Ingredients

- 100g roasted and salted cashew nuts
- 125ml (½ cup) castor sugar
- 50ml water
- 5ml fresh lemon juice or apple cider vinegar

Method

1. Place the castor sugar, water and lemon juice in a saucepan over medium heat.
2. Shake the pan until the sugar is dissolved. The mixture should not boil before the sugar is dissolved otherwise the mixture will crystallise. Boil the sugar mix until it starts to caramelise to a light brown colour.
3. Take it off the heat and add the cashew nuts. Mix through and pour onto baking paper or a silicon mat. Once cool, break into shards or chop into bite-size pieces.

How to sterilise a jar

Place the jar lid in a container and pour boiling water over it. Leave for at least 10 minutes. Fill the jar with boiling water and place in the microwave for 4 minutes on high. Once the jar and lid have been sterilised, pour your jam inside while the jar is still hot. Seal tightly and turn the jar on its lid side for the jar to form a vacuum.

Experience Cathedral Cellar wines and their impressive brand home through tours and tastings at the Emporium in Paarl. For more information, contact the KWV Emporium on +27 21 807 3007/8, [send an email](#), or visit the [Cathedral Cellar webpage](#). Cathedral Cellar can be found in select Checkers stores nationwide.

END

Issued on behalf of Cathedral Cellar by [Feed That Bird Communication Consultants](#).

Contact: Jeanri-Tine van Zyl-Punt

Email: cathedralcellar@feedthatbird.com

Mobile: +27 82 591 4746

Office: +27 21 202 6080



Asparagus panna cotta with pancetta and smoked trout Served with Cathedral Cellar Sauvignon Blanc.jpg



Cheese and fruit plate with grape preserve and nut brittle served with Cathedral Cellar Triptych.jpg



Pesto verde with squid ink pasta, black salami and parmesan Served with Cathedral Cellar Shiraz.jpg



Poached fennel mussels and charcoal ciabatta with Cathedral Cellar Chardonnay.jpg



Rolled beef fillet with balsamic and red wine reduction served with Cathedral Cellar Cabernet.jpg