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FRANS K SMIT

A monster of a wine from the tiniest vintage cellar master Frans Smit has ever worked with. This 5-year-old gave him just 6500 bottles and has the makings of a long-distance runner—with soft, rounded tannins. This is only his 2nd Merlot-based vintage since 2004. When a Merlot yield is good, it's king; Frans' personal default choice. He always pushes for Merlot when the vintage is good. 2012 was brilliant for Merlot, which sings through the layers of Cabernet Sauvignon and Cabernet Franc.

Pan-fried steak with creamy mushroom & green peppercorn sauce

13 June 2018 (Father's Day)

<http://bit.ly/2jWkiLK>

When you're going to serve steak for a special occasion, buy the best you can afford. A properly aged steak just tastes ten times better and you can be sure to get raving reviews without having to know too many tricks. With this mushroom & green peppercorn sauce, the steak becomes a dish fit for royalty. You'll be licking the saucepan, so rather make more than you think you might eat!

Note: Find a jar of green peppercorns in the pickled section of your supermarket.

(serves 4, prep/cooking time: 30 minutes)

For the sauce:

- 60 ml butter
- 15 ml olive oil
- 400 g brown or portabellini or brown mushrooms, sliced
- 30 ml green peppercorns
- 250 ml fresh cream
- salt & pepper to taste

For the steak:

- about 200-300 g steak per person
- 30 ml olive oil
- salt & pepper to taste

Make the sauce first: In a large wide pan, heat the butter and olive oil over high heat. Fry the mushrooms until brown, then add the peppercorns and fry for another minute. Add the cream and let it bubble and reduce for about 3-5 minutes. Don't let it reduce away completely. Season with salt & pepper and set aside, covered, until your steak is ready.

For the steak: Heat an iron steak or griddle over high heat until smoking hot. While you're waiting, brush the steaks on both sides with olive oil and season generously with salt & pepper. Place the steaks in the hot pan and fry for 3 and a half minutes on each side for medium-rare (or to your liking). Remove and let it rest in a plate for 3 minutes. Serve hot, topped with the sauce, with or without salad and other sides.

Serve with a glass of Spier Frans K Smit red blend.

Pork Wellington with red wine sauce

Pork fillet becomes a shining star in this celebratory, hearty dish. Prepare the rolled log (and sauce) ahead, then just stick it in the oven 30 minutes before dinner time.

Note: The smaller circumference of a pork fillet compared to a beef fillet comes in handy when you want to serve this as a lighter meal or an elegant starter. Otherwise just serve multiple slices per person as a hearty main.

Ingredients: (serves 4)

- 30 ml butter
- 1 shallot, finely chopped
- 1 clove garlic, finely chopped
- 250 g brown mushrooms, finely chopped
- 2 sprigs thyme
- 10 ml (2 teaspoons) soy sauce
- salt & pepper
- 600-700 g pork fillet
- 15 ml olive oil
- 15 ml Dijon mustard
- about 70 g finely sliced prosciutto
- 500 g puff pastry, thawed
- 1 egg, whisked, for brushing

For the red wine sauce:

- 4-6 medium floury potatoes
- 60 ml (1/4 cup) olive/canola oil
- salt

Method:

1. Prepare the mushroom layer: Over medium heat in a wide pan, add the butter and fry the shallot & garlic until soft and golden. Add the mushrooms (use a food processor for easy chopping) and thyme, then fry until they release their water and become reduced and darker, stirring often. Add the soy sauce and season with salt & pepper. Mix well and set aside to cool.
2. Prepare the fillet: On the tapered end of the fillet, make an incision about 5 cm from the end (but not all the way through) and fold the thin end over towards the thicker part to form a log of equal thickness. Use a piece of cotton string to tie the “flap” neatly, then sear the fillet about 30 seconds on all 4 sides in a very hot pan with some oil. Remove from the pan, then rub all over with Dijon mustard.
3. Assemble the Wellington: On a clean working surface, lay out a sheet of cling wrap. Top with a single layer of prosciutto the width of the fillet, slightly overlapping. Now spread out the prepared mushrooms all over the prosciutto in a thin layer, using a soft spatula. Place the prepared fillet on one end of the layers, then carefully roll up the log, removing the cling wrap as you go. Cover the neatly rolled log tightly with cling wrap all over and refrigerate until ready to cook.

4. Cook the Wellington: Preheat the oven to 200 C. Just before cooking, unroll the puff pastry on a clean working surface. Remove the plastic wrap from the fillet roll, then place the roll on the wide edge of the pastry and roll up neatly, tucking in the seams on the bottom and sides of the roll. Place on a baking tray lined with non-stick baking paper. Use a sharp small knife to score the pastry, then brush all over with egg. Bake for 30 minutes or until golden brown. Leave to rest for 5 minutes before slicing and serving. Serve with your choice of vegetables and/or sides.

Butter basted ribeye steak with hasselback potatoes & aioli

We're keeping it classic here with a skillet-fried aged rib eye steak, butter, fresh herbs and garlic, roasted potatoes and garlic mayonnaise. Aren't these some of the best pleasures in life?

Tip: Slide the potatoes into the oven, then make the aioli, and lastly the steak - this way it will be ready to serve at the same time.

For the steak: (serves 2)

- 2 x 300 g thick cut rib eye steak (off the bone)
- salt & pepper
- 15 ml (1 tablespoon) olive oil
- 45 ml (3 tablespoons) butter
- 4 cloves garlic, bruised
- 4 sprigs thyme

For the hasselback potatoes:

- 4-6 medium floury potatoes
- 60 ml (1/4 cup) olive/canola oil
- salt

For the aioli:

- 2 XL egg yolks
- 30 ml (2 tablespoons) Dijon mustard
- 30 ml (2 tablespoons) lemon juice or white vinegar
- 1 clove garlic, finely grated
- a pinch of salt
- 125 ml canola oil

Method:

Prepare the potatoes:

Preheat the oven to 200 C. Slice each potato horizontally into 5 mm thick slices, not cutting completely through to the bottom (place them one by one on a wide wooden spoon when cutting). Arrange in a roasting tray, then drizzle all over with oil and salt generously. Roast for about 45-55 minutes or until golden brown and cooked, carefully basting with more hot oil from the tray, once or twice through the cooking process. Remove from the oven and serve immediately.

Make the aioli:

Place the yolks, mustard, lemon juice / vinegar, garlic and salt in a tall blending cup. Using a stick blender, blend well. Now add the oil in a thin stream while blending at high speed, forming a thick emulsion. Continue until all the oil is incorporated and the mixture is pale and thick. Cover until ready to use (refrigerate any leftovers for a few days).

Prepare the steak:

Heat a large iron skillet over high heat until very hot. In the meantime, season the steaks with salt & pepper on both sides. Add the oil to the pan and immediately add the steaks. Fry for 3,5

minutes, then turn over (there should be a good crust). Add the butter, garlic and thyme and continue to fry for 3,5 minutes, shaking the pan every now and then and turning the garlic cloves over. Spoon some of the melted butter onto the steak. Remove the pan from the heat and transfer the steak to a plate to rest for 3 minutes before serving. Serve hot with freshly roasted hasselback potatoes and a generous dollop of aioli.

¹⁶⁹²
Spier

SPIER FRANS K SMIT WHITE BLEND

This Bordeaux-style white blend of 80% Sauvignon Blanc and 20% Sémillon offers harmoniously balanced, subtly articulated flavours. A discernable citrus and lime palate – more tropical than herbaceous - and surprising hints of elder flower. The herbaceousness is more prominent on the nose than on the palate. After decanting, a touch of vanilla rises up through the layers. With aging, this vanilla is likely to fade into the background. While already intriguingly complex, the 2015 vintage promises to become increasingly layered over the next 4-5 years.

Beetroot-cured trout gravadlax with horseradish sauce

10 January 2018

<http://bit.ly/2jVrw2k>

Serving cold cuts at the height of summer is our favourite way of entertaining. Did you know that you can cure your own gravadlax at home, overnight? These silky pink fish slices make an incredibly luxurious meal, served with crackers or seed loaf, creamy horseradish sauce or even some baby gem lettuce. It will last for at least 5 days in the fridge, so make at least 2 fillets and you'll feast for days.

(serves 6 as a light meal or starter, prep/cooking time: 20 minutes plus overnight curing)

For the gravadlax:

400-600 g fresh trout fillets, skin on
2 small beetroots, peeled and quartered
1 cup muscavado sugar
1 cup salt, medium grain

For the creamy horseradish sauce:

250 ml sour cream
2 tablespoons hot horseradish sauce (or 1 tablespoon fresh grated horseradish)
5 ml Dijon mustard (optional)

To serve:

crackers of your choice, or seed loaf
baby gem lettuce (optional)

Use a tweezer to pin-bone the fillets, if they are not already pin-boned.

Place the beetroot in a food processor along with the sugar and salt. Process to create a coarse paste. Place a sheet of cling-wrap on a clean surface, then sprinkle 1/3 of the mixture onto it. Place half of the fillets on the paste, skin side down. Top with another 1/3 of the mixture and spread it out to cover the surface of the fillets. Now place the remaining half of the fillets on top of the covered fillets, skin side up (so they are lying meat-side together). Top with the final mixture, then with another layer of plastic wrap. Wrap up tightly and place inside a large-enough

plastic container with a lid. Refrigerate overnight or for 12 hours, turning it over after 6 hours. The sugar/salt/beetroot curing mix will create a sticky syrup, so be careful not to mess it on your clothes.

When the curing time is up, open up the fillets and rinse them under cold running water. Pat dry. Use a sharp knife to cut thin slivers on an angle from the tail side to the top, creating as much surface area as you can. Arrange on a platter and serve with the sauce and the crackers/bread/leaves.

For the sauce: mix the sour cream, horseradish and mustard together in a small bowl.

Serve with a glass of Spier Frans K Smit white blend.

SPIER 21 GABLES SAUVIGNON BLANC

The first impression of the 21 Gables Sauvignon Blanc is of a fresh grassiness. Those herbaceous pyrazine flavour compounds are what make Sauvignon Blanc so compelling - flavours like bell pepper, grass, jalapeno, green fig leaves and gooseberry. The uplifting levity of taste gains in complexity as the riper, more tropical influences rise up through the layers, offering a longer and more vibrant presence on the palate. Some Sauvignon Blanc vintages are stellar half a decade after harvest. Give it time.

Smoked salmon salad with fennel, ricotta, capers and cucumber

8 March 2018

<http://bit.ly/2jVuaFi>

When it's really hot outside, no-one wants piping hot food for lunch! This simple, classy, cold salmon/trout salad is the perfect way to enjoy the summer heat while sipping on a fabulous glass of chilled sauvignon blanc. You can also use hot smoked trout (cooled, flaked) for this salad - find it in the fish deli section of most good supermarkets.

(serves 4, prep/cooking time: 10 minutes)

1 bunch watercress leaves, rinsed
1/2 cucumber, peeled into ribbons with a peeler
1 fennel bulb, finely cut/shaved
200 g cold smoked salmon or trout ribbons
100 g ricotta cheese, crumbled
a handful capers
fresh lemon juice
extra virgin olive oil
freshly ground black pepper and salt, to taste

On a large salad platter (or on 4 individual plates), assemble the watercress leaves, then top with cucumber, fennel, salmon/trout, ricotta and capers. Drizzle with lemon juice and olive oil, then season to taste with salt & pepper.

Serve immediately with a glass of Spier 21 Gables Sauvignon Blanc.

SPIER 21 GABLES CHENIN BLANC

This wine is sourced predominantly from vines more than 40-years-old growing in a single vineyard on the slopes of the Tygerberg Hills in Durbanville. Matured for 14 months in French oak, this full-bodied wine offers soft aromas of dried apricots and ripe tropical fruit, with an oak and vanilla undertow, on the nose. On the palate, there's a rounded richness of flavour and good acidity, with white flesh peaches, almond paste and creamy notes.

Loaded hummus with olives, capers, almonds and smoked paprika

HR image: <https://www.dropbox.com/s/5pwn0ccjn2cgw70/Recipe%20-%2021%20Gables%20Chenin%20Blanc%20-%20loaded%20hummus%20201901.JPG?dl=0>

Creamy hummus is a crowd favourite for vegetarians and meat lovers alike. Top it with all kinds of goodies and a generous amount of extra virgin olive oil to make a show-stopping table centerpiece as a starter or snack. Serve with crudités, crackers, Melba toast or bread sticks.

Note: You'll save some time by using canned chick peas instead of cooking from dried chick peas.

Ingredients: (serves 6)

2 x 400 g canned chickpeas, drained
1/4 cup (60 ml) tahini / sesame paste
1/3 cup (80 ml) fresh lemon juice
1 small clove garlic, finely grated
salt, to taste
1/2 teaspoon (2,5 ml) ground cumin
15 ml extra virgin olive oil
1/4-1/2 cup (60-125 ml) water

For topping: (adjust to your preference)

olives
roasted almonds, roughly chopped
toasted sesame seeds
fresh parsley, chopped
fresh dill, chopped
red onion, finely sliced
baby radish, finely sliced/shaved
capers
ground smoked paprika
extra virgin olive oil, for drizzling

To serve: (choose whatever you prefer)

vegetable sticks (carrots, cucumber, broccolini, mange tout, baby corn, etc.)
crackers / Melba toasts / bread sticks

Method:

Make the hummus: Place all the ingredients except the water in a food processor or high-powered food blender. Mix well. Add water until you have a spreadable, creamy consistency. Continue to blend until the texture is very smooth — about 5 minutes in total. Taste and adjust seasoning if necessary. Transfer to a wide bowl and swirl to form a wide surface for the toppings.

Top generously with the toppings and drizzle with olive oil. Serve with crudités, crackers or bread sticks.

TIP: Store hummus covered in the fridge until ready to plate and top. When cold, the hummus texture might be a little stiff. Add a tablespoon of recently boiled water and give it a good stir to loosen up before serving.

West Coast mussels with white wine, leeks, lemon & cream

1 February 2018

<http://bit.ly/2A0qMSm>

Nothing beats the distinctive flavour of fresh black mussels, straight from the beautiful West Coast. Don't overcook them - they just need a few minutes of hot steam in your pot of wine and leeks. Some lemon rind adds a nice zesty touch. Serve hot with crusty bread to mop up the sauce.

(serves 4-6, prep/cooking time: 30min)

30 ml olive oil
30 ml butter
one small bunch leeks, finely chopped (white parts only)
3 cloves garlic, finely chopped
half a bottle white wine (chenin blanc works well)
1,5 - 2 kg fresh black mussels, cleaned*
125 ml fresh cream
rind of a lemon, finely grated
salt & pepper to taste
chopped fresh herbs, to serve (parsley & dill work well)

*To clean fresh mussels, rinse them under cold tap water. Scrub the outsides if they are a little hairy, then pull off the grassy "beard" from the pointy side to the round side. They are now ready for the pot. Remember, any mussels that won't close before cooking must be discarded. And any mussels that won't open after cooking, can also be tossed.

In a wide heavy-based pot/casserole, heat the oil and butter over medium heat. Fry the leeks & garlic until soft and translucent, but not too brown. Add the wine, turn up the heat and bring to a boil. Add the mussels all at once and cover with a lid. Bring to a boil again and steam for 5-8 minutes until they are open and just cooked. Add the cream and heat through, then take off the heat and add the lemon rind. Season to taste with salt & pepper (some mussels can be very salty already, so be careful).

Serve scattered with chopped herbs, with a glass of Spier 21 Gables Chenin Blanc.

Baked bobotie cigars

There is few other places where South Africa's melting pot of cultures and traditions are combined and complimented more than the kitchen. We have given the traditional Cape Malay dish, Bobotie, an Indian twist to serve up buttery cigar-shaped pastries. These are best served as a crowd-pleasing starter, or as smaller spring rolls as a popular canapé or snack, served with fruity chutney.

A small batch of bobotie goes a long way with the addition of only one packet of phyllo pastry - you'll be amazed!

Note: Make any other shapes that you prefer - samoosas or spring rolls will also do.

(serves 6 as a snack, prep/cooking time: 1h30)

- 30 ml vegetable oil
- 1 onion, finely chopped
- 10 ml mild curry powder
- 5 ml ground turmeric
- 5 ml ground cinnamon
- 5 ml ground ginger
- 5 ml ground cumin
- 5 ml ground coriander
- 500 g lean beef mince
- 60 fruit chutney (plus more for serving)
- 15 ml Worcester sauce
- 15 ml tomato paste
- 125 ml seedless raisins (optional)
- 1 slice bread, soaked in 1/2 cup water
- salt & pepper
- 500 g frozen phyllo pastry, thawed
- 125 g butter, melted

Heat the oil in a medium size pot over medium heat. Add the onion and fry until translucent but not brown. Add the curry, turmeric, cinnamon, ginger and coriander and fry for 1 minute - the pot will go quite dry. Add the meat and stir with a wooden spoon to break up any lumps. Fry, stirring often, until the meat is not red anymore (but don't brown it too much). Add the chutney, Worcester sauce, tomato paste and raisins, and stir. Use your hands to break up the soaked bread, then add the bread and the water to the pot and season generously with salt & pepper. Give it a good stir, then turn down the heat to low, cover with a lid, and cook for 15-20 minutes. Stir every few minutes to prevent the bottom from burning. You want the saucy bits to start catching and caramelizing, but don't let it stick too much. Set aside to cool (can be made up to 2 days ahead, kept refrigerated).

Preheat oven to 220 C.

On a clean working surface, unroll the phyllo pastry. Use a pastry brush to butter each sheet all over, then lay out a line of bobotie filling, using 2 spoons, about as thick as a thin piece of boerewors in the middle of the pastry. Fold the one side over the bobotie filling like an envelope, then tuck in the sides and roll it up like a cigar. Repeat with more pastry layers until you've used up all the pastry or all the filling. Arrange the cigars on a lined baking tray, then brush the tops of the cigars with a last bit of butter before baking for 25 minutes until golden brown.

Serve hot with chutney on the side, with a glass of Spier 21 Gables Chenin Blanc.

Cape Malay-style prawn curry

September 2018

The great thing about a seafood curry is that it cooks in much less time than a meaty curry. This simple, fragrant prawn dish is slightly sweet and deliciously mild (add a dash of chilli powder if you like yours hotter). It also works very well with fresh, cleaned, black mussels or cubed firm white fish.

Enjoy with a glass of the 21 Gables Chenin Blanc.

Note: This recipe is made with trimmed, shelled prawn tails. Although these are easy to eat, whole prawns (de-veined, head on) will add even more flavour. If you don't mind the shells or eating with your hands, choose them instead (about 1kg).

Ingredients: (serves 4)

30ml (2 tablespoons) vegetable oil
1 onion, chopped
3 cloves garlic, grated or finely chopped
1 knob fresh ginger, grated or finely chopped
15ml (1 tablespoon) oasted masala curry powder (or medium/mild curry powder)
5ml (1 teaspoon) ground cumin
5ml (1 teaspoon) ground turmeric
1 x 400ml can coconut milk
5ml (1 teaspoon) sugar
About 500g prawn tails, shelled and de-veined (see note above)
Salt and pepper to taste
Fresh coriander leaves to serve
Cooked basmati or jasmine rice to serve

Method:

In a wide, deep pan or pot, add the oil and fry the onions until soft and lightly browned. Add the garlic and ginger, and fry for 30 seconds, then add the masala, cumin and turmeric and stir for a minute until the bottoms of the pan goes dry.

Add the coconut milk, sugar and prawns, stir and bring to a simmer. Cover with a lid and simmer for 5 to 8 minutes until the prawns are just cooked.

Remove from the heat, season generously with salt and pepper. Serve hot in bowls over rice, topped with fresh coriander.

Serve with a glass of Spier 21 Gables Chenin Blanc.

SPIER 21 GABLES PINOTAGE

The 21 Gables Pinotage is a powerfully-styled wine that offers remarkable refinement and character. Black in colour with a deep core, the nose starts with dense cassis, cold coffee and a hint of caramel. With air, enticing umami notes appear, drawing you closer. Richly textured, tannic and brooding, the palate exudes black fruits, dark chocolate, baked herbs and meaty spice. There is terrific balance of rich fruit, dry tannins and savoury complexity. Tautly strung yet fine tannins offer a luxurious and velvety mouthfeel. Peak drinking is around 2022, although the wine will keep even longer.

Smoked ham & cranberry pot pies

18 April 2018

<http://bit.ly/2jV8oBx>

These little pot pies take very little time to whip up. Perfect for a comforting mid-week dinner while it's stormy outside. The filling will keep well for a few days in the fridge. Just top with a fresh circle of puff pastry and bake until golden. The filling is quite saucy, so feel free to serve it on fluffy mashed potato if you prefer!

(serves 6, prep/cooking time: 25 minutes for filling, 15 minutes for puff pastry)

30 ml olive oil
1 onion, finely chopped
2 leeks, finely chopped
2 garlic cloves, finely chopped
3 sprigs thyme, stalks removed
600 -700 g smoked boneless pork steaks, cubed
10 ml (2 teaspoons) flour
250 ml red wine
1/2 teaspoon ground pimento allspice
1 x star anise
1/2 cup dried cranberries
salt & pepper to taste
1 packet puff pastry, thawed
milk (or egg wash) for brushing

Heat olive oil in a medium size pot on the stove, then fry onions, leeks and garlic until soft and golden. Add the thyme and cubed pork, and continue frying for about 1 minute. Sprinkle over the flour and stir well. Add the wine, allspice, star anise and cranberries. Stir and bring to a simmer. Simmer over low heat for 10-15 minutes. Season to taste and set aside.

Pre-heat oven to 220 C. Spoon the filling into 6 ramekins, filling them right to the top. Cut circles slightly larger than the ramekins and top each ramekin with a pastry circle. Use a fork to crimp the sides, then cut a small slit in the middle for steam to escape. Top with a decorative pastry leaf, if you want to, then brush all over with milk or egg wash. Place all the ramekins on a baking tray, then bake for about 20 minutes or until golden brown.

Serve hot with a glass of Spier 21 Gables Pinotage.

Cape-style lamb curry potjie

Pinotage and potjiekos go together like campfires and tall tales. This is a mild and fragrant Cape curry made with boneless lamb cubes. If you prefer more heat, use a hot curry powder or add a teaspoon of ground chilli powder to the list of spices. If you're using meat on the bone, cook the meat for an extra hour or more until it almost falls from the bone.

(serves 6, prep/cooking time: 1h30-2 hours)

- 45 ml vegetable oil
- 1 onion, finely chopped
- 2 cinnamon sticks
- 3 whole cloves
- 15 ml medium curry powder
- 10 ml garam masala
- 10 ml fennel seeds
- 5 ml ground cumin
- 5 ml ground turmeric
- 15 ml fresh ginger, finely chopped/grated
- 2 cloves garlic, finely chopped/grated
- 15 ml tomato paste
- 1 kg boneless lamb cubes
- salt & pepper
- 250 ml water
- 1 can chopped tomatoes
- 1 kg baby potatoes
- a handful fresh coriander leaves, for serving

Heat the oil in a medium size potjie over medium-high heat (fire or gas). Add the onion, cinnamon sticks and cloves, and fry until soft and light brown. Add the curry powder, garam masala, fennel, cumin, turmeric and fry for 1 minute. Add the ginger, garlic and tomato paste and fry for another minute. Add the meat chunks and stir well to coat, seasoning the meat with salt & pepper. Now add the water and stir to loosen any sticky bits on the bottom of the pot. Add the chopped tomatoes, stir well and bring to a simmer. Cover with a lid and bring the heat down to very low, then simmer for 30 minutes. Add the potatoes and stir to coat in the sauce, then cook for another 30-45 minutes with a lid on until the meat is really tender and the potatoes are cooked. Keep an eye on the heat throughout - the curry will burn if the fire is too hot.

Serve hot, scattered with fresh coriander, with or without rice and vegetables, with a glass of Spier 21 Gables Pinotage.

Ostrich steak with cranberry compote and blue cheese

September 2018

Blue cheese and berries with ostrich might sound a tad gimmicky, but this recipe is an absolute winner and so easy to make. Impress your friends with this punchy yet elegant flavour combo paired with a glass of Spier 21 Gables Pinotage for your next braai – they'll be back for more!

Note: These steaks can be pan-fried or grilled over a fire – do whatever you prefer. The cranberry compote will keep well in the fridge for a few weeks, and also works great as part of a casual cheese platter.

For the compote: (serves 4)

100g (about 1 cup) dried cranberries
250ml (1 cup) red wine
1 whole star anise
1 cinnamon stick

For the steak:

800g to 1kg ostrich steaks
30ml (2 tablespoons) extra virgin olive oil
Salt and pepper
One-batch cranberry compote (see above)
125-200g blue cheese

Method:

1. Make the compote: Place the cranberries, red wine, star anise and cinnamon stick in a small saucepan, cover with a lid and bring to a simmer. Cook for 10 minutes, then remove the lid – the cranberries should have plumped up. Continue to simmer until the wine has reduced to a very little amount, but not completely disappearing. Remove from heat and set aside to cool. (Transfer to a glass container with a lid and refrigerate until ready to use, if you're not going to use it immediately.)
2. Drizzle the steaks on both sides with olive oil and season well with salt and pepper. Preheat an iron skillet or non-stick pan until very hot, then grill on both sides until the required pinkness (medium rare is great for ostrich, and should be around 3 and a half minutes a side for thickness of 2-2,5 cm). Remove from heat and rest for 5 minutes before slicing/serving. If you'd prefer to, grill the steaks over hot coals for the same amount of time instead.
3. Serve the steaks hot – whole or thinly sliced, topped with cranberry compote and crumbled blue cheese.

SPIER 21 GABLES CABERNET SAUVIGNON

Red fruits, truffle and the typical Helderberg lead pencil and fynbos notes slowly unfurl on the nose. The palate is richly textured with cassis-laden tannins and black currant leaves, offering a sweet-sour freshness and elegant frame. Lush fruit, powerful tannins and an earthy complexity provides supreme balance leading to a long salty, sumptuous finish. Elegant and richly textured, the palate offers sweet-and-sour freshness with lush blackcurrant.

Braised beef short rib with buttery mash

16 May 2018

<http://bit.ly/2jYCGnl>

There are few dishes as comforting as a slow braised pot of beef short rib, cooked in red wine. Smoked paprika adds a delightful depth of flavour, and creates a deep colour that almost looks like dark chocolate. Buttery mashed potato makes the perfect companion. Comfort food galore!

(serves 6, prep/cooking time: 1 hour 15 minutes)

30 ml olive oil
1,2 kg beef short rib, cut into chunks
salt & pepper
2 red onions, chopped
2 sprigs rosemary, stalks removed, chopped
2 teaspoons (10 ml) Dijon mustard
2 teaspoons (10 ml) flour
2 teaspoons (10 ml) smoked paprika
1/2 bottle red wine
6 large floury potatoes, cooked
1/2 cup milk
125 ml butter
a handful chopped Italian parsley, to serve

In a large heavy based pot, heat the oil over high heat and brown the meat in batches, seasoning it with salt & pepper as you go. Set the meat aside.

Lower the heat, then add the onions & rosemary and fry until the onions are soft and golden. Add the mustard, flour and smoked paprika and stir well. Add the wine and bring to a simmer, then add the meat and all the juices back into the pot. Stir, cover and simmer over low heat for 1 hour.

In the meantime, make the mash: After cooking the potatoes, peel them, then use a masher to create a smooth fluffy mush. Add milk and butter as you go - the texture should be loose, but not runny. Season well with salt & pepper.

When the meat is really tender, remove from the heat. Serve on a bed of mash, scattered with chopped parsley, with a glass of Spier 21 Gables Cabernet Sauvignon.

CREATIVE BLOCK 2

Gooseberries, limes and white peaches reveal its tropical character, while underlying notes of fynbos and a touch of white asparagus deliver serious depth. The palate is young and tropical, leading to a long, mineral tail that is tight and structured.

Stuffed chicken breast with goats cheese, spinach & lemon

HR Image: <https://www.dropbox.com/s/l80pzfkcaqcyomp/Recipe%20-%20Creative%20Block%202%20-%20stuffed%20chicken%20breasts%20201902.JPG?dl=0>

By choosing organic chicken breast meat and stuffing it with a simple yet punchy filling, an ordinary staple becomes an extraordinary midweek feast. Serve with a crunchy green salad topped with thinly sliced red onion, dressed with your favourite salad dressing.

Ingredients: (serves 4)

100 g plain chevin / goats' cheese
125 g plain cream cheese
1 cup tightly packed baby spinach leaves, shredded
a handful fresh dill, finely chopped
finely grated zest of 1 lemon
1/2 garlic clove, finely grated (optional)
salt & pepper to taste
milk, for mixing
4 large organic boneless chicken breasts, preferably skin on
60 ml melted butter
a crunchy green salad topped with red onion, to serve (optional)

Method:

Preheat oven to 220 C.

In a small mixing bowl, crumble the chevin and add the cream cheese, shredded spinach, dill, lemon zest and garlic. Season generously with salt & pepper, then mix to a thick paste (add a little milk to loosen it up if necessary, but keep a thick spreadable consistency). Set aside.

Use a sharp knife to slice the breasts open horizontally, then divide the stuffing evenly between the four breasts, covering the full cut surfaces of each and closing them neatly again. Use a tooth pick or two to secure the top flaps, if necessary.

Brush a medium size baking dish with butter, then arrange the stuffed breasts next to each other, skin sides up. Brush the stuffed chicken generously with butter and season with salt & pepper.

Bake for 20 minutes or until golden brown on the outside and just cooked on the inside. Remove from the oven, remove the toothpicks, slice carefully diagonally into thick sliced and serve hot with a crunchy, well-dressed green salad topped with thin red onion slivers.

Pan-fried salmon with dill butter sauce on cauliflower puree

Fresh salmon (or rainbow trout, as a substitute) is a royal treat and it is so very easy to prepare. The cream cauliflower puree is super tasty, carb-free and much more elegant than regular mashed potatoes - the perfect summery dinner party main course when paired with Creative Block 2. (serves 4, prep/cooking time: 30 minutes)

For the cauli puree:

- 1 large head of cauliflower, cut into florets
- 1 cup (250 ml) fresh cream
- 1/2 teaspoon (2,5 ml) salt
- a grinding of black pepper

For the dill butter sauce:

- 125 g butter, melted
- 2 tablespoons (30 ml) fresh dill, finely chopped (plus more for serving)
- 2 teaspoons (10 ml) honey
- 1 tablespoon (15 ml) fresh lemon juice (plus a few lemon wedges for serving)
- salt & pepper

For the fish:

- 1 tablespoon (15 ml) olive oil
- 1 tablespoon (15 ml) butter
- 600-800 g fresh salmon/trout steak, cut into 4 portions
- salt & pepper

Place the cauliflower, cream and salt in a medium size pot and bring to a boil. Simmer over low heat, covered with a lid, for about 10-15 minutes or until tender. Place the cooked cauliflower and cream in a food processor and process to a smooth puree (or use a stick blender). Taste and adjust the seasoning if necessary, also adding black pepper if needed. Set aside.

Mix the melted butter, dill, honey and lemon juice in a small jug, then season with salt & pepper and stir well. Set aside (can be reheated in the microwave oven if the butter starts to set).

Heat the olive oil and butter in a large non-stick pan, then fry the fish skin-side down over medium-high heat for about 3-4 minutes depending on the thickness of the steaks. Season with salt & pepper. Turn the steaks over carefully, then cover with a lid and remove from the heat to steam for about 2 minutes. The fish should still be slightly pink in the centre.

To plate: spoon some warm cauli puree on a plate, then top with a piece of cooked salmon. Spoon some of the sauce over the top and scatter with more fresh dill.

Serve immediately with a glass of Spier Creative Block 2.

Parmesan & herb crusted hake with garlic mayonnaise

November 2018

Light and tender, fresh hake for dinner is surely one of the loveliest meals in the world, especially when you have access to really fresh fish. Served with a dollop of creamy garlic mayonnaise and golden potato chips, it's a huge treat anytime of the year, for lunch or dinner alike. Enjoy it with a crisp glass of Creative Block 2.

Note: If you're not keen on making aioli from scratch, use store-bought mayonnaise with a clove of finely grated garlic and a squirt of lemon juice.

For the crusted hake: (serves 4)

4 slices white bread
1/4 cup (60ml) grated parmesan cheese
1/4 cup (60ml) chopped fresh herbs (sage, parsley and/or basil works well)
1/3 cup (80ml) cake flour
salt & pepper
1/2 teaspoon (2,5ml) paprika
2 XL eggs
about 600g hake fillets, preferably boneless, cut into individual portions
about 1/4 cup (60ml) canola oil, for frying

For the aioli:

3 XL egg yolks
1 tablespoon (15 ml) Dijon mustard
2 tablespoons (30 ml) fresh lemon juice
1 garlic clove, finely grated
about 1/2 cup (125 ml) canola oil
salt & pepper to taste

Method:

1. Make the aioli first: place the yolks, mustard, lemon juice and garlic in a tall cup (wide enough for your stick-blender to fit into) and blend with a stick blender. With the motor running, add the oil in a thin stream with your other hand, until the mixture emulsifies and forms a thick, smooth mayonnaise. Season with salt and pepper, then transfer to a wider dipping bowl. Cover and refrigerate until ready to use.
2. Preheat your oven to 180°C.
3. Make the crumbs: break the bread into large chunks and add it to a food processor along with the parmesan and herbs. Process to fine crumbs, then transfer to a shallow wide bowl.
4. Place the flour in another shallow wide bowl, season with salt and pepper, add the paprika and mix well.
5. Place the eggs in a third wide shallow bowl and whisk to break the yolk apart.
6. Dip each hake fillet in the seasoned flour, then into the eggs, then into the crumbs, making sure that you cover it all over. Place the crumbed portions on a clean plate, ready for frying.
7. In a large wide pan, heat the oil over medium heat, then fry the crumbed portions in batches on both sides until golden – it will colour quickly because of the parmesan, so don't let it get too dark. Transfer the pieces to a lined baking tray and place in the preheated oven for about

6 to 8 minutes to finish cooking (adjust baking time according to thickness of fillets – very thin fillets might not require extra baking).

8. Serve hot with crispy potato chips and aioli.

Fish tacos with beetroot slaw, coriander and sour cream mayo

Serving tacos at home always feels wonderfully cheerful. It's a great choice for parties and get-togethers, especially if you set out the individual elements for your guests to assemble by themselves. Remember to have lots of paper napkins on the table - it can be messy business!

(serves 6, prep/cooking time: 45 min)

For the sour cream mayo:

- 1 cup sour cream
- 1 cup mayonnaise

For assembling the tacos:

- 2 cups fresh beetroot, julienned or coarsely grated
- 2 tablespoons mayonnaise
- 1 punnet fresh coriander
- 12 flour tortillas,
- fresh lime wedges, to serve (or lemon wedges)

For the battered fish strips:

- about 500 g filleted boneless fresh hake (or other sustainable white fish)
- 2 cups self-raising flour
- 1 teaspoon salt
- 1 teaspoon paprika
- 300 ml soda water (or lager beer, for a crunchier result)
- about 750 ml canola oil, for deep-frying

Make the sour cream mayo: mix together in a small bowl and set aside.

Make the beetroot slaw: mix the beetroot & mayonnaise together in a mixing bowl and set aside.

Grill the tortillas in a hot pan until light brown (without any oil), then stack on top of each other as you go, covered with a clean towel, to keep them warm and prevent them from drying out.

Make the fish goujons: Heat the oil in a deep medium-size pot over medium-high heat (always be very careful when deep frying). Cut the fish into small fingers, about 10 cm long each. In a medium size mixing bowl, mix the flour, salt, paprika and soda water to form a thick paste. When the oil is hot, dip each finger one at a time into the batter, coating it all over, then drop it carefully into the oil. Repeat, working quickly, to fry a couple of goujons at a time. Turn the goujons over and fry until golden on all sides (about 4 minutes in total per batch). Remove with a slotted spoon and drain quickly on kitchen paper.

For the tacos: serve the above elements as a self-serve station where guests can assemble their own tacos using tortillas, a dollop of sour cream mayo, some beetroot slaw, a handful fresh coriander, some hot fish goujons and a squirt of fresh lime.

Serve with a glass of Spier Creative Block 2.

SPIER CREATIVE BLOCK 3

Subtle perfumed notes of violets, pomegranate and mulberry are followed by spicy flavours of black pepper and coriander. The silky, rich mid-palate gives way to an intense concentration of fruit and dense, silky tannins.

French-style chicken stew with mushrooms and thyme

When it comes to colder weather, a hearty stew wins hearts every time. Called “coq au vin”, this classic French-style chicken stew with red wine is simple to make, yet elegant enough to entertain special dinner guests. We've paired it with the Creative Block 3, also inspired by the famous blends from Rhône.

Serve with steamed greens and rice or boiled baby potatoes.

(serves 4-6, prep/cooking time: 1h30min)

- 45 ml olive oil
- 12 mixed chicken pieces, about 1-1,2 kg (legs, thighs, etc.)
- salt & pepper
- 1 onion, cut into thin wedges
- 125 g streaky bacon, sliced
- 3-4 sprigs thyme
- 250 g button/portobellini mushrooms (keep small one's whole, slice large ones in half)
- 15 ml tomato paste
- 25 ml cake flour
- 1/2 bottle red wine (Spier Creative Block 3)
- chopped Italian parsley, to serve

In a wide heavy-based pot/casserole, heat the oil over medium heat and fry the chicken pieces in 2 batches on the skin-side until golden, seasoning with salt & pepper. Remove the chicken with tongs and set aside. Now add the onion, bacon & thyme to the pot and fry, stirring, until the onion starts to soften and the bacon starts to brown. Add the mushrooms and fry for another minute. Add the tomato paste and flour, then stir to mix. Now add the red wine and stir. Arrange the fried chicken pieces back into the pot in a single layer, pushing them under the mushrooms so that they are mostly covered in wine. Cover with a lid, then bring to a simmer. Turn down the heat to very low and cook for 1 hour 15 minutes, turning the chicken pieces over once during the process to ensure even cooking. Taste sauce and add more salt & pepper if needed.

Serve scattered with chopped parsley (with or without rice/potatoes/veg), with a glass of Spier Creative Block 3.

Boerewors burgers with mango atchar

There's more options for boerewors than just grilling it. You can also turn it into your favourite boerie-burger. Top with spicy atchar (or chakalaka) and you have a meaty South African treat of note.

(serves 4, prep/cooking time: 30min)

- 600-800 g boerewors
- 30-45 ml olive oil
- 4 sesame buns, sliced in half horizontally
- butter for spreading
- fresh lettuce leaves
- about 3 tomatoes, sliced
- salt & pepper
- about half a jar hot mango atchar (or hot chakalaka)
- 4 tablespoons mayonnaise

Remove the casing of the boerewors by cutting it open with a sharp small knife or scissors. Divide the wors mixture into 4 and shape into round patties, about 1,5-2cm thick. Heat the olive oil in a non-stick pan over high heat, then fry the patties on both sides until golden brown but still juicy in the middle (about 3-4 minutes a side) - or braai the patties over hot coals on a grill. Assemble the burgers: butter the sliced buns, then top with lettuce, tomatoes, salt & pepper, grilled patty, mango atchar and mayonnaise. Serve hot with crispy potato chips, tomato sauce and mayo.

Serve with a glass of Spier Creative Block 3.

Roasted pork belly with baked apples

August 2018

A simple cut of pork belly can become a show-stopping centerpiece if you cook it just right: meltingly soft meat topped with the crispiest golden crackling. Simplicity is key – serve it with baked apples and you have a meal fit for a king – especially if you serve it with a glass of the Creative Block 3.

Note: The key to really crisp crackling is that the skin side must be absolutely dry before cooking. Keep it open (skin side up) in your fridge for a few hours, or overnight, to dry out before seasoning/cooking it.

Ingredients: (serves 4-6)

About 2kg boneless pork belly with scored skin (choose one with a relatively thin fat layer)
15-30ml (1-2 tablespoons) olive oil
10ml (2 teaspoons) salt flakes (or 5 ml fine salt)
1 large or 2 medium onions, sliced into rounds
10ml (2 teaspoons) fennel seeds
10ml (2 teaspoons) smoked paprika
375ml (1,5 cups) apple juice
30ml (2 tablespoons) balsamic vinegar
3 apples, halved

Method:

Make sure the skin of the belly is dry by placing it on a rack in the fridge for a few hours or overnight. If the skin is not scored, use a very sharp blade to score lines into the skin side about 1cm apart.

Preheat oven to 240°C and set your oven rack to one setting above the middle.

Rub the belly all over with oil and season with salt on both sides. Sprinkle with fennel seeds and paprika on the meat side. In a medium-sized roasting tray (just bigger than the belly), arrange a layer of sliced onions, add the apple juice & balsamic vinegar over the onions, then place the belly skin-side-up on top of the onions.

Place the roasting tray in the oven for 20 to 25 minutes or until the skin side has bubbled up all over and turned golden brown. Now turn down the temperature to 160°C and roast for 3 hours or until very tender, adding a little water if the roasting tray looks too dry at the bottom. Add the halved apples to the roasting tray for the last 45 minutes of the roasting time.

Serve hot, sliced, with the baked apples, slivers of onion and some pan juices.

SPIER CREATIVE BLOCK 5

Medium- to full-bodied, Creative Block 5 dazzles with complexity, showing decadent dark chocolate, cranberry depth as well as tomato leaf and thatch notes. The palate is juicy and sweet-fruited, framed by concentrated tannins and complemented by subtle hints rooibos tea and wet earth. There is a lovely freshness and finesse running through the red-fruited 2014 that is particular to the vintage. Superb balance and effortless weight leads to a long, classy finish. Stock up now, and enjoy over the next decade.

Low-carb roasted vegetable moussaka

We've paired the Spier Creative Block 5 with this delicious low-carb vegetable moussaka. The aubergines and tomatoes are full of meaty umami flavours when roasted - you'll smell it while it is in the oven - and these flavours are perfectly complemented by this Bordeaux-inspired red blend.

Top this moussaka with a delicious double cream yoghurt and fresh mint mixture for a creamy finish (and skip the bechamel that is traditionally made with flour).

(serves 6 as a light meal or side dish, prep/cooking time: 1h30min)

For the roasted veg:

- 2 medium-large aubergines, sliced into 1cm rounds
- 6 ripe tomatoes, sliced in half horizontally
- about 1/4 cup extra virgin olive oil, plus extra
- salt & pepper
- 2 teaspoons dried origanum

For the tomato sauce:

- 2 cans whole peeled tomatoes
- 30 ml olive oil
- 3-4 cloves garlic, finely grated/chopped
- 2 teaspoons sugar
- salt & pepper

For assembling:

- 15 ml olive oil
- 200 g baby spinach
- 2 rounds feta cheese, crumbled
- 500 ml double cream yoghurt
- 1 egg
- a handful fresh mint leaves, finely chopped
- salt & pepper
- 1/3 cup grated pecorino cheese (or parmesan)

Preheat oven to 220 C. Line a large baking tray with foil and brush all over with olive oil. Arrange the sliced aubergines and halved tomatoes on the tray, drizzle with more oil all over and season well with salt, pepper and origanum. Roast for 30-40 minutes until soft and lightly browned on the edges. Set aside.

While the veg are roasting, make the sauce. Process the canned tomatoes to a pulp using a stick blender or food processor. Heat the oil in a medium size pot, then add the garlic and fry for 1 minute, taking care not to brown it too much. Add the tomato pulp and sugar, season with salt & pepper and bring to a simmer. Turn down the heat to low and simmer for 20 minutes. Set aside.

While the sauce is simmering, heat 15 ml olive oil in a large pan and fry the spinach until just wilted, tossing it with tongs. Set aside.

To assemble: in a medium-large 5cm deep oven dish, arrange a layer of roasted tomatoes on the bottom, then top with 1/3 of tomato sauce. Arrange the fried spinach and feta on top and top with another 1/3 of tomato sauce. End with a layer of roasted aubergines and top with the remaining 1/3 of tomato sauce. Mix the yoghurt, egg & mint together in a mixing bowl, then season with salt & pepper. Spoon over the layered dish and easy into the corners. Top with pecorino all over, then bake at 220 C for about 30 minutes or until slightly golden on top.

Serve hot with a glass of Spier Creative Block 5.

Exotic mushroom risotto with browned sage butter

July 2018

Browned butter with crispy sage gives an incredible edge to pasta, gnocchi or risotto. Try this easy risotto made with mixed exotic mushrooms – creamily decadent, it's the stuff dreams are made of!

Choose a good quality stock (or take the time to make your own) – it really makes a difference in the taste. Then tuck in with a glass of the Creative Block 5.

For the browned sage butter:

125g butter

A handful sage leaves (woody stalks removed)

For the mushroom risotto: (serves 4)

400g mixed exotic mushrooms

10ml (2 teaspoons) olive oil

15ml (1 tablespoon) butter

1 onion, finely chopped

2 cups (500 ml) arborio rice

3 sprigs thyme, woody stalks removed

180ml (3/4 cup) dry white wine

about 1,5L (6 cups) good quality chicken stock, warmed (or vegetable stock)

Salt and pepper

1/3 cup (180 ml) finely grated parmesan cheese

Method:

For the browned butter: in a small saucepan, melt the butter over medium heat and bring to a simmer. Keep simmering, as you swirl the saucepan from side to side until the butter turns a light golden colour and starts to smell nutty. Immediately add the sage leaves and turn off the heat, swirling the pan to cover the leaves all over in butter - it will spatter and turn crispy in under a minute. Set aside to cool while you make the risotto.

Divide the mushrooms in half. Chop one half in small-ish pieces (for using in the risotto), and slice the other half into thin slices. Panfry the sliced mushrooms in butter and season with salt and pepper, then set aside until the risotto is cooked.

In a medium size pot, heat the olive oil and butter, then add the onion and fry until soft but not brown. Add the rice, thyme and chopped mushrooms (see step 2), then stir, frying until the rice starts to toast lightly.

Add the wine and stir to deglaze the bottom of the pot. Stir until the wine has been reduced almost completely, then start adding the stock one ladle at a time, stirring slowly in-between until almost all the liquid has been absorbed. Continue for about 15 to 20 minutes until the rice is just-cooked with a slight bite in the centre, but still runny with liquid (it should be the consistency of lava). Remove from the heat, season with salt and pepper, then stir in the parmesan and cover with a lid to rest for 5 minutes.

Reheat the browned butter, if necessary. Transfer the risotto into bowls, then top with a generous swirl of browned butter and a sage leaf or two. Serve immediately.

Note: Risotto will always continue to thicken on standing. Don't leave it unattended after completing the cooking process and 5min resting – it must be served immediately for optimal results.

No-bake dark chocolate peanut butter tart

22 March 2018

<http://bit.ly/2jVFSQy>

This tart is just over-the-top decadent and downright delicious! You'll only need a small sliver, so it will serve quite a crowd. Prepare to indulge!

(serves 12, prep/cooking time: 25 minutes plus cooling)

200 g digestive biscuits
2 cups icing sugar
100 g melted butter
1 cup peanut butter
5 ml salt
200 ml cream
300 g dark chocolate, chopped into smaller chunks
some fresh berries/cherries, to serve

Spray a large loose-bottom tart tin with non-stick spray.

Place the digestive biscuits in a food processor and process until it is fine. Add the icing sugar, butter, peanut butter and salt, then mix well. Press the mixture evenly into the base of the tart tin, then refrigerate while you make the top layer.

Place the cream in a microwave proof bowl and heat in the microwave until warm but not boiling. Add the dark chocolate chunks, then leave to stand for 5 minutes. Stir well until smooth. If the mixture won't go smooth, heat it for another 30 seconds in the microwave and keep stirring. Pour the creamy chocolate onto the tart base, then refrigerate until firm.

To serve, remove the tart from the fridge and remove the outer ring. Cut into slivers (when it is still cold and firm) and serve when it is closer to room temperature. This tart might become very soft on standing, but it tastes better when it's not too cold.

Serve with some tart berries/cherries and a glass of Spier Creative Block 5.

Roasted rack of lamb with gremolata

There's something very special about serving a whole rack of lamb. It looks impressive to begin with, but when you cut it at the table and the inside is perfectly pink, it really delivers the "wow" factor. Lamb can be quite fatty, but this gremolata is so fresh and cuts through it. If you really want gravy too, save time by buying a good quality version from your local supermarket - there are many options available.

(serves 6, prep/cooking time: 1h30)

For the lamb:

- 1,2-1,6 kg rack of lamb
- 2 teaspoons rosemary, finely chopped
- 1 teaspoon salt flakes
- 1/2 teaspoon freshly ground black pepper

For the roast potatoes:

- about 1,2 kg peeled potatoes, cut into halves or quarters
- salted water, for cooking
- about 250 ml canola oil for frying (or duck fat, for a luxurious occasion)

For the gremolata:

- 2 punnets Italian parsley, finely chopped (or one punnet parsley and one punnet mint leaves)
- rind of 2 lemons, finely grated
- 2 cloves garlic, finely chopped/grated
- 30 ml extra virgin olive oil
- salt & pepper

Preheat oven to 180 C. Line a roasting tray with foil, then place the lamb on top, fat-side up. Sprinkle with rosemary, salt & pepper. Roast uncovered for 1 hour.

While the meat is roasting, cook the potatoes in salted water for 20 minutes until just tender. Now heat the oil in a wide casserole and fry on all sides over medium-high heat until golden and crispy. Remove with a slotted spoon and keep warm in the oven with the meat, if necessary.

Mix the ingredients for the gremolata together in a small mixing bowl. When the meat is ready, remove from the oven and transfer to a serving platter along with the potatoes. Top with the gremolata and serve at once, carving the rack at the table.

Note: If you love gravy, remember to pick up a good quality store-bought version from your local supermarket. During festive season time, there are many options to choose from.

Serve with a glass of Spier Creative Block 5.

SPIER METHODE CAP CLASSIQUE

Balsamic peppers on bruschetta

13 February 2018

<http://bit.ly/2jTOUxk>

There's a reason why the simplest combinations remain crowd favourites, like these toasted garlic bruschettas with roasted peppers in a balsamic dressing. The peppers are packed with flavour, they're simple to make and you can keep them in a jar in the fridge for more than a week to whip these bruschettas up whenever you have guests over. Also great in a salad with feta or goats cheese, fresh basil, pine nuts and rocket leaves.

(serves 4-6 as a snack/canapé, prep/cooking time: 40 min plus cooling)

6 red peppers (also use a few yellow ones if you prefer colour variation)
1/3 cup (80 ml) extra virgin olive oil
15 ml red wine vinegar
15 ml balsamic vinegar
2 sprigs thyme, leaves only, chopped
salt & pepper to taste
1 baguette, for serving
2 garlic cloves
fresh basil, for serving

Pre-heat oven to 230 C. Place the peppers (whole) on a metal rack over a roasting tray. Roast for 30 minutes, or until they start to blacken on some parts.

Carefully remove the cooked peppers from the oven and place them in a plastic container with a lid to steam and cool. After about 15 minutes, open the container and slice the peppers open. Remove the core and white pith, and pull the skins off (they should come off quite easily). Cut the peppers into strips and place in a large jar. Add the oil, vinegar, thyme and season with salt & pepper. Stir, then cover and refrigerate. You can use these immediately, but they always taste better the next day.

To make the bruschetta, slice the baguette and toast until golden brown. Rub with the garlic, then cover with the balsamic peppers and some fresh basil.

Serve with a glass of Spier Méthode Cap Classique.

SIGNATURE SAUVIGNON BLANC

Intense aromas of gooseberries, passion fruit, green fig with some green bell pepper under tone on the nose. The palate is fresh and mouth-watering with a well-balanced acidity.

Crunchy Thai salad with peanut dressing

HR image: <https://www.dropbox.com/s/hyncozsvx127wb1/Recipe%20-%20Signature%20Sauvignon%20Blanc%20-%20crunchy%20shredded%20Thai%20salad%20201901.JPG?dl=0>

This easy Thai-style salad is such a refreshing addition to your lunch repertoire as a side dish. It is easy to prepare and packs a big punch with flavour. Add some shredded roasted chicken or sliced smoked chicken for a meaty variation that'll stand on its own as a delightful lighter meal. Toss the salad with the peanut dressing just before serving.

Ingredients: (serves 4-6 as a side dish)

3-4 cups red cabbage, finely shredded
2-3 cups gem lettuce, finely shredded
1 yellow or red pepper, finely sliced
1 large carrot, finely julienne or shredded
a handful fresh mint, finely sliced
a handful fresh coriander, finely sliced
1/2 cup roasted salted peanuts

For the dressing:

1/3 cup (80 ml) smooth plain peanut butter
30-45 ml (2-3 tablespoons) fresh lime or lemon juice
30 ml (2 tablespoons) honey
15 ml (1 tablespoon) soy sauce
30 ml (2 tablespoons) water at room temperature
1 knob of fresh ginger, finely grated (about 2-3 teaspoons)
1 small garlic clove, finely grated
salt & pepper to taste

Method:

Toss all the ingredients together (cabbage, lettuce, red pepper, carrot, mint, coriander, peanuts) in a large mixing bowl.

Mix all the dressing ingredients together in a small mixing bowl using a hand whisk or stick blender (it takes some elbow grease by hand) to a smooth sauce. Pour half the dressing over the salad just before serving, and toss to coat.

Serve the remainder of the dressing on the side.

Pan-fried line fish, roasted cauliflower and caper butter sauce

HR image: <https://www.dropbox.com/s/mrmmbz3963gb5qm/Recipe%20-%20Signature%20Sauvignon%20Blanc%20-%20line%20fish%20201902.JPG?dl=0>

This simple low-carb meal is perfect as an elegant midweek dinner. The caper butter sauce is packed with flavour (also great with chicken and pork) and very quick to make. Choose the freshest fish you can find, and fry it in a non-stick pan while the cauliflower is roasting. Easy and delicious.

Ingredients: (serves 4)

For the cauliflower:

1 medium head of cauliflower, sliced vertically into 1 cm thick “steaks”
olive oil, for drizzling
salt & pepper to taste
1/2 cup finely grated parmesan cheese (or any hard mature cheese)

For the sauce:

125 g (1/2 cup) butter
1 garlic clove, finely chopped/grated
about 30 ml (2 tablespoons) small capers
about 15 ml (1 tablespoon) lemon zest, finely grated
a handful fresh parsley, finely chopped
salt & pepper, to taste

For the fish:

about 800 g firm white fish fillets (preferably boneless)
butter, for frying
salt & pepper, to taste

Method:

Preheat oven to 230 C. Arrange the cauliflower slices on a large baking sheet lined with baking paper. Drizzle with olive oil and season with salt & pepper. Roast for 12 minutes, then sprinkle with parmesan and roast for a further 5-7 minutes until golden and fragrant. Remove from the oven.

Sauce: in a medium size pan, melt the butter and fry the garlic & capers for 1-2 minutes (don't let the garlic get too dark). Add the lemon zest and stir. Remove from the heat, then add the parsley and season with salt & pepper. Stir well and set aside.

Cut the fish into 4 even portions (or 8 smaller even portions). In a large non-stick pan over relatively high heat, melt the butter and fry the fish skin-side down, seasoning the portions with salt & pepper. When the fish is almost cooked, flip them over and fry for just a minute on the flesh side. When just cooked, remove from the pan.

Serve the freshly fried fish and roasted cauliflower hot, with a generous spoonful of warm caper butter sauce.

SIGNATURE CHENIN BLANC

Sticky hot wings with blue cheese dip

October 2018

A platter full of glazed sticky chicken wings is a guaranteed crowd-pleaser! The only way to get them really glossy and sticky is to re-glaze while cooking a few times. Keep on going (about 3-4 times) until you get the desired result, then serve hot or at room temperature with this zippy Southern-style blue cheese dip and a glass of Signature Chenin Blanc.

For the hot sticky marinade: (serves 4)

- 1/4 cup (60ml) tomato sauce (ketchup)
- 3/4 cup (180ml) smoky BBQ sauce
- 15-30ml (1-2 tablespoons) Sriracha sauce (or hot chilli sauce)
- 15ml (1 tablespoon) Worcestershire sauce
- 30ml (2 tablespoons) dark brown sugar (muscovado or demerara)
- 5ml (1 teaspoon) smoked paprika
- 2,5ml (1/2 teaspoon) salt
- About 16 chicken wings, for covering in the marinade

For the dip:

- 100g blue cheese, crumbled
- 1 cup (250ml) thick sour cream or crème fraîche
- 1/4 cup (60ml) mayonnaise
- 15-30 ml (1-2 tablespoons) milk
- 10ml (2 teaspoons) lemon juice (or apple cider vinegar)
- Salt and pepper to taste

Method:

Make the sticky marinade: In a medium size mixing bowl, add all the ingredients for the marinade (except the chicken) and mix together. Pour over the chicken wings in a ziplock bag or plastic container, then seal/cover and leave to marinate for 30 to 60 minutes (or longer – overnight).

Make the wings: Preheat oven to 200°C. Line a roasting tray with foil, then arrange the marinated wings in a single layer. Roast for 30 minutes, then remove from oven and use a pastry brush to brush with more marinade. Return to the oven, and keep on brushing every 10 minutes until the wings are very tender and the edges are dark, glossy and sticky. Remove from the oven and serve hot or at room temperature.

Make the dip (while the chicken is cooking): place all the ingredients in a food processor and process until smooth and thick, add a little more milk if too thick. Keep any leftovers refrigerated in a covered glass jar.

Pan-fried asparagus and Parma ham with hollandaise

October 2018

These Parma ham-wrapped asparagus spears make an elegant starter but can also add magic to a larger festive spread as a side dish – especially when served with a crisp glass of Signature Chenin Blanc.

Do not overcook the asparagus, otherwise they'll become limp and lose colour. Once you've successfully made luxurious hollandaise (it's not as difficult as you might think), you'll be able to move on to classic eggs benedict for breakfast – your weekend mornings will never be the same!

For the hollandaise sauce: (serves 4 as a starter)

- 3 extra-large egg yolks
- 30ml (2 tablespoons) lemon juice (or apple cider vinegar)
- pinch of salt
- 150g butter, cubed

For the asparagus:

- About 16-24 asparagus spears (not too thin)
- 16-24 slices Parma ham, very thinly sliced (roughly 120-150 g)
- 15-30ml (1-2 tablespoons) olive oil
- 1/4 cup (60 ml) almond flakes, toasted in a dry pan
- A handful micro herbs, for serving (optional)

Method:

Make the hollandaise first, because then it will be ready when the asparagus is fried: place a small pot filled with 5cm water on the stove and heat to a slow simmer. In a slightly wider heat-proof bowl (glass or stainless steel), add the yolks, lemon juice and salt. Place the bowl over the simmering water, taking care that the bottom of the mixing bowl doesn't touch the simmering water. Start whisking the egg mixture immediately, whisking steadily as the mixture heats up. When the mixture starts to thicken (after about 3 to 5 minutes), add a few blocks of butter and keep on whisking as it melts into the mixture. Keep on adding more butter until all the butter is melted and incorporated, and you are left with a thickened custard-like sauce. If, at any stage, your mixture becomes too thick or looks like it wants to split, remove it from the heat and add more cold butter to bring the temperature down, then continue as above. Remove from the heat when ready and set aside until ready to use.

Tip: Add a tablespoon of boiling water to the mixture to bring it back to pouring consistency just before serving, if necessary.

Fish tikka masala tortillas with dill yoghurt and tomatoes

This tikka marinade is incredibly versatile and can also be used on chicken and pork. Leave the meat to marinate for a few hours, then simply transfer to a hot pan and stir until cooked. If you like things hot, add some chilli powder from the start. The cool yoghurt and dill mixture adds balance and creaminess.

Ingredients: (makes 6 medium tortillas)

For the fish tikka:

- 5 ml (1 teaspoon) ground cumin
- 5 ml (1 teaspoon) ground fennel
- 10 ml (2 teaspoons) smoked paprika
- 10 ml (2 teaspoons) garam masala
- 2,5 ml (1/2 teaspoon) turmeric
- 1-2,5 ml (1/4-1/2 teaspoon) chilli powder (optional)
- 2 cloves garlic, finely grated
- a knob of ginger, finely grated
- finely grated zest and juice of a medium lemon
- 1/2 cup plain yoghurt
- salt & pepper
- 600 g firm white fish, cubed
- 15 ml vegetable oil, for frying

For assembling the tortillas:

- 1 cup plain yoghurt
- a generous handful fresh dill, finely chopped
- 6 medium size soft flour tortillas
- about 2 cups sliced tomato
- 1 small red onion, finely sliced
- a handful fresh coriander leaves, roughly chopped

Method:

Prepare the fish tikka: Add the cumin, fennel, paprika, masala, turmeric, chilli (optional), garlic, ginger, lemon zest & juice and yoghurt to a ceramic or plastic bowl, season with salt & pepper and mix well. Add the cubed fish and mix to coat all over. Cover and refrigerate for 1-3 hours to marinate. Heat a wide large pan over high heat, add the oil, then add the fish with marinade to the pan. Stir while frying for about 5 minutes, until the fish is cooked and the marinade reduces to a thick coating. Remove from the heat and set aside.

Assemble the tortillas: Mix the yoghurt and dill in a small mixing bowl. In a clean pan, toast the tortillas until light brown and warm. Transfer to plates, then top each tortilla with a dollop of dill yoghurt, fish tikka, sliced tomato, red onion and fresh coriander. Serve at once.

SIGNATURE CHARDONNAY

Grape fruit, lime, yellow apple, banana, pear and hints of vanilla and butterscotch on the nose. The palate is creamy with layered fruit, pleasant acidity and good balance.

Curried beer batter hake with herbed yoghurt sauce

11 April 2019

HR Image: https://www.dropbox.com/s/qaalv6tuwmm8g6d/Recipe%20-%20Signature%20Chardonnay%20-%20curried%20beer-battered%20hake%20goujons%20201902_2.JPG?dl=0

There are few things more satisfying than the crunch of a golden beer battered hake goujon dipped in a zesty, creamy sauce. You can also use this batter for onion rings and other thinly sliced vegetables like courgettes and carrots.

Ingredients: (serves 4)

- 800 g hake fillets, preferably boneless
- vegetable oil, for frying (like canola)
- 1/2 cup flour, seasoned with salt & pepper

For the batter:

- 340 ml beer (lager, Weiss or even stout)
- 1 cup (125 g) self-raising flour
- 15 ml (1 tablespoon) curry powder
- 5 ml (1 teaspoon) ground turmeric
- 5 ml (1 teaspoon) ground coriander
- 5 ml (1 teaspoon) ground fennel or fennel seeds
- 1/2 teaspoon salt

For the herbed yoghurt sauce:

- 1 cup (250 ml) double cream plain/Greek yoghurt
- 1/2 cup mayonnaise
- a small bunch fresh herbs, about 20 g (mixture of coriander/dill/mint/parsley)
- fresh lemon wedges, to serve

Method:

Slice the hake fillets into fingers of about 1 cm thick and set aside.

Pour about 3 cm deep oil into a medium size pot and place over medium-high heat on the stove top, while you make the batter (watch it carefully).

Place the seasoned flour in a wide bowl and set aside.

Make the batter: mix all the ingredients together with a hand whisk to a medium thick, lumpy batter (do not over-mix).

When the oil is hot (not smoking hot, but you're looking for about 170 C, so test a small drop of batter to see if it bubbles and floats on the surface), dip the hake fingers in the flour, then into the batter to cover all over, and then directly into the hot oil. Fry on both sides until golden brown (about 2-3 minutes), then remove with a slotted spoon and drain on kitchen paper. Serve hot with herbed yoghurt sauce and lemon wedges.

For the sauce: mix together the yoghurt, mayo and herbs and serve in small bowls on each plate.

SIGNATURE CHARDONNAY / PINOT NOIR

Aromas of strawberries and yellow apple, with a crisp fruit finish.

Wine granita with strawberries & thyme

Spier's rosy-coloured Chardonnay / Pinot Noir makes the most elegant frozen dessert in the form of a luscious granita, coupled with fresh strawberries and thyme. The result is a complex yet delicate flavour surprise, making this a stunning way to end a rich dinner menu or even to be served as a palate cleanser as part of a multi-course feast.

Note: Remember to make this granita a day ahead, as it needs to spend at least overnight in the freezer.

Ingredients: (serves 6)

- 250 ml (1 cup) Spier Chardonnay Pinot Noir
- 1/2 cup regular white sugar
- 4 sprigs thyme
- 250 g fresh strawberries, stalks/hulls removed
- a squirt of fresh lemon juice

Method:

Place half the wine in a small saucepan with the sugar and thyme. Heat to the beginning of a simmer, then remove the pan from the heat, swirling until the sugar has dissolved. In a small blender, add the remaining half of the wine, strawberries and lemon juice.

Remove the thyme sprigs from the hot syrup mixture, then add the syrup to the blender. Blend on high speed to a very smooth pulp. Transfer to a wide plastic container, cover with a tight-fitting lid, then refrigerate overnight (or longer, but not less than 8 hours).

To serve, (working quickly) use a fork to scrape the granita and serve in small portions, in glassware.

Note: The granita will never freeze too hard, because of the alcohol and sugar content.

SIGNATURE CABERNET SAUVIGNON

Dark berry fruit with hints of pepper spice and cedar oak. The wine has a generous mouthfeel with smooth, integrated tannin and a persistent finish.

Aubergine & prosciutto involtini with spinach, ricotta and sun-dried tomato

These vegetable and cheese rolls are packed with flavour and makes an elegant starter. You can also cut them into smaller sections for a crowd-pleasing canapé. The prosciutto adds a wonderful smokiness, but if you prefer a completely meatless option, dredge the rolls without prosciutto into seasoned flour, and pan-fry in butter until golden brown.

Ingredients: (serves 4-6 as a starter)

- 2-3 large aubergines, cut lengthways into thin slices, 5-8mm thick
- olive oil
- salt & pepper
- 1 cup ricotta cheese
- 1/2 cup parmesan cheese, finally grated
- 15 ml lemon zest, finely grated
- about 8-12 thin slices of prosciutto
- a small bunch of baby spinach leaves
- about 12 sun-dried tomatoes in oil, sliced
- 60 g butter, for frying
- 15-30 ml (1-2 tablespoons) capers
- a handful Italian parsley, roughly chopped, for serving

Method:

Prepare the aubergines: Preheat the oven to 220 C. On a large oiled tray, arrange the sliced aubergines, drizzle with more olive oil and season with salt & pepper. Roast for 15 minutes or until soft but not too dark. Remove and set aside to cool.

Prepare the stuffing: In a small mixing bowl, mix the ricotta, parmesan, lemon zest. Season with salt & pepper and set aside.

Assemble the involtini: Lay out the slices of prosciutto on a clean working surface. Top each with a roasted slice of aubergine, then with a few spinach leaves. Place a tablespoon of the ricotta mixture on one end, along with some sun-dried tomato slices, then roll each one up tightly into a little log. Heat the butter in a large pan, then fry the involtini on all sides until golden brown. Add the capers right at the end and fry until fragrant.

Serve hot, scattered with parsley and fried capers.

SIGNATURE MERLOT

This Merlot has sappy fruit and soft tannins, with ripe red and black berries, plums and an undertow of eucalyptus and mint. 20% of the wine was matured in French oak barrels for eight to 10 months. The remainder matured in stainless steel tanks with French oak staves.

Pizza with roasted tomatoes, pancetta and basil

July 2018

There's no reason to go out into stormy winter weather when you can make this easy pizza at home instead. With a glass of Spier Signature Merlot in hand, the smell of freshly baked pizza from your own oven will be totally worth the effort! So, get a friend to help roll out and assemble, and create a truly memorable pizza night in.

Note: The base sauce and roasted tomatoes can be made ahead and refrigerated until ready to use.

For the roasted tomatoes:

- 400g small tomatoes
- 15ml olive oil, for drizzling
- 5ml sugar
- Salt and pepper

For the pizza dough: (serves 4)

- 2 cups (300g) white bread flour or cake flour
- 10ml (2 teaspoons) instant yeast
- 5ml (1 teaspoon) sugar
- 2,5ml (1/2 teaspoon) salt
- 180ml (3/4 cup) lukewarm water
- 15ml olive oil

For the pizza base sauce: (enough for 4)

- 30ml (2 tablespoons) olive oil
- 1 garlic clove, finely grated
- 1 x 400g canned whole tomatoes, pureed to a pulp
- 5ml (1 teaspoon) sugar
- Salt and pepper to taste

For assembly:

- 1 x batch pizza dough (see above)
- 1 x batch pizza base sauce (see above)
- 400-500g fior di latte or bocconcini (soft fresh mozzarella) sliced/torn into smaller pieces
- 200g pancetta (or thinly sliced smoked bacon/ham)
- A handful of fresh basil leaves, for topping

Method:

Roast the tomatoes: Preheat the oven to 220C. Place the tomatoes on a small roasting tray, drizzle with oil, sprinkle with sugar and season with salt and pepper. Roast for about 30min until they start to burst open here and there. Set aside.

Make the dough: in a food processor, add the flour, yeast, sugar and salt. Pulse to mix. Add the water and oil and mix until it forms a ball – it should take about 20 to 30 seconds. Remove with oiled hands, place in an oiled bowl, cover with plastic and leave to rise for about 30min or doubled in size. In the meantime, make the sauce.

To make the sauce, heat the oil in a small saucepan, then fry the garlic for 30 seconds taking care not to let it brown too much. Add the pureed tomatoes, sugar, salt and pepper. Stir, then bring to a slow simmer and cook for about 15 minutes until thickened and reduced. Set aside.

SIGNATURE PINOTAGE

This classic South African Pinotage offers a generous bouquet of dark cherries, juicy plums and hints of cinnamon with smooth and silky tannins.

Beef burger with balsamic onions, mature cheddar and pickles

HR: <https://www.dropbox.com/s/7u0ze09xdbcircr/Recipe%20-%20Signature%20Pinotage%20-%20burger%20201903.JPG?dl=0>

Sometimes, when you do the simple things right, they become glorious to the next level. Choosing the right items for your burger is essential, so go the extra mile to find the best sesame bun, the very best mature cheddar, and some high-quality beef mince.

Ingredients: (makes 4)

For the balsamic onions:

- 15 ml butter
- 15 ml olive oil
- 2 onions, peeled & thinly sliced (not chopped)
- 4 sprigs thyme, stalks discarded
- 45 ml balsamic vinegar
- 30 ml brown sugar
- salt & pepper to taste

For the burgers:

- 600-800 best quality ground beef mince
- butter, for frying & spreading
- 4 large sesame buns, sliced horizontally
- best quality mayonnaise, for spreading
- finely sliced lettuce, for topping
- sliced mature cheddar cheese, for topping
- a few pickled gherkins/cucumbers, finely sliced, for topping
- golden roasted potato wedges/chips, for serving (optional)

Method:

Make the balsamic onions: in a large wide pot, heat the butter and oil and add the onions and thyme. Fry for about 15 minutes over medium heat, stirring often, until the onions are soft and starts to brown (don't rush this). Continue to fry until they start to go golden brown but not too dark. Turn up the heat to high, then add the balsamic and brown sugar and stir well. Fry, stirring, until the vinegar reduces to a syrup that just coats the onions. Remove from the heat and season to taste with salt & pepper.

Fry the patties: divide the mince into 4 equal parts and shape into a wide disk that is a little wider than your buns (it will shrink in the pan). Flatten the middle of each patty a little more. Heat the butter in a large pan and fry the patties on each side until they have a nice dark crust on the outside and are just pink in the middle, seasoning with salt & pepper as you go. Remove from the pan and let them rest for about 3 minutes before serving.

Prep the buns: spread the insides of the buns with butter and give them a quick toast in a pan or in the oven under the grill. Spread the bottom halves with mayonnaise and top with shredded lettuce, then top with the freshly cooked patties, sliced cheese and pickles. Serve at once, with or without potatoes.

THE YELLOWWOOD RED BLEND

Spier The Yellowwood honours the indigenous yellowwood tree (our national tree which is a protected species) standing tall in the heart of our farm's *werf* (farmyard). The wine shows notes of pomegranate, cassis and red cherries with a fruit and spice-laden palate. Fine tannin integration and good acidity gives a lasting impression on the palate.

Pearl barley risotto with wild mushrooms and crispy kale

HR Image: <https://www.dropbox.com/s/0d7w69yvfx7wxyt/The%20Yellowwood%20-%20risotto%20201902.JPG?dl=0>

Pearl barley is a great alternative to arborio or carnaroli rice for making a heartier risotto with a wholesome texture. Use whatever wild/exotic mushrooms you can find — oyster, shiitake and sjimeiji are great choices, but forest mushrooms will also work very well.

Pearl barley takes a little longer to cook than traditional risotto rice, so be patient and enjoy the slow process with a glass of Spier's new The Yellowwood red blend. The topping of crispy, salty kale is a welcome alternative to expensive pine nuts or truffle oil.

Ingredients: (serves 4)

- 30 ml (2 tablespoons) butter
- 15 ml extra virgin olive oil
- 1 medium onion, finely chopped
- about 300 g pearl barley
- 125 ml (1/2 cup) dry white wine
- 1 liter (4 cups) good quality chicken or vegetable stock, warmed
- 1/2 cup finely grated parmesan cheese
- salt & pepper

For topping:

- 30 ml butter
- about 150 g mushrooms, broken up or sliced into smaller pieces
- salt & pepper

For the crispy kale:

- 3-4 cups kale, roughly chopped
- olive oil, for drizzling
- salt & pepper

Method:

Heat butter and oil in a medium size pot over medium heat. Fry the onion until soft and translucent, then add the pearl barley. Toast the pearl barley, frying, for about 3 minutes, then add the wine. Cook, stirring, until almost all of the wine has been absorbed. Now add the stock ladle by ladle, stirring between each addition until the stock has almost been fully absorbed. This process should take about 45 minutes, so add more water or stock towards the end if the barley is not fully cooked yet (turn the heat to very low and cover to soften towards the end). Remove from the heat, then add 2 tablespoons butter, a generous amount of parmesan cheese and lemon zest and stir until the butter is melted.

Season with salt & pepper and serve immediately, topped with pan-fried mushrooms and crispy kale (see below).

For the mushrooms: While the risotto is cooking, fry the mushrooms in butter until golden and season with salt & pepper.

For the crispy kale: Preheat oven to 220 C. Rinse the kale and chop into smaller pieces. Arrange on a baking sheet, drizzle with olive oil and season generously with salt & pepper. Bake for 8-10 minutes or until crispy but not too dark. Remove from oven to cool.

FIRST STONE

Spier First Stone is one red blend, crafted according to the highest standards of quality expected from Cellar Master Frans Smit and Tanya Kleintjes - this is our most premium offering in the range. It is named after the giant, ancient granite boulders unique to the banks of the Eerste River flowing through Spier farm.

Wholewheat pork belly sandwich with apple & mustard mayo

HR Image: <https://www.dropbox.com/s/8jxzzj61hc9h57g1/Recipe%20-%20First%20Stone%20-%20roast%20pork%20belly%20sandwich%20201902.JPG?dl=0>

The combination of succulent pork, crispy crackling, sweet apple, sour pickles and creamy mustard mayo on a wholewheat roll or bagel is oh so very satisfying. You'll be grabbing one for breakfast, lunch and dinner, and it's a great way to stretch one roast.

Note: The pork can be roasted in advance, as the sandwich can also be served at room temperature.

For the belly: (serves 6)

- 1,5-2kg boneless pork belly
- 10 ml (2 teaspoons) salt flakes
- a small bunch fresh parsley (about 20 g)
- 15 ml (1 tablespoon) fresh thyme leaves
- 45 ml (3 tablespoons) Dijon mustard
- salt & pepper

For the yoghurt mayo:

- 125 ml (1/2 cup) double cream plain/Greek yoghurt
- 125 ml (1/2 cup) mayonnaise
- 15 ml (1 tablespoon) honey
- 30 ml (2 tablespoons) wholegrain mustard

For assembling the sandwich:

- 6 large or 12 medium wholewheat rolls/bagels
- shredded red cabbage
- sliced pickles (like gherkins or cucumbers)
- thinly sliced apple

Method:

For the belly: Preheat oven to 230 C. Score the skin side of the belly and rub generously with salt flakes. Turn the belly meat side up. In a small food processor, mix the parsley, thyme and Dijon to a thick paste (can also be done by hand, chopping finely and mixing with a spoon). Spread the paste all over the meat side of the belly, then roll it up tightly and tie with string to form a log roll. Place the roll on a small oven rack over a foil-lined roasting tray, then roast for about 25 minutes until the skin side turns a golden brown and starts to puff up. Turn the heat down to 160 C and roast for a further 2,5 hours. Remove from the oven and leave to cool before removing the string and slicing into rounds of maximum 1 cm thick.

For the yoghurt mayo: Mix all the ingredients together in a small mixing bowl. Refrigerate until ready to use.

Assembling the sandwich: Slice the rolls/bagels open horizontally and top the cut sides generously with the yoghurt mayo. Top with shredded cabbage, sliced pickles, sliced roasted pork belly and thinly sliced apple. Serve warm or at room temperature.

Potato rösti with steak strips & horseradish cream

This is an easy everyday meal that ticks all the boxes. Adjust the portion size to suit the occasion, from a dainty canapé to a hearty main course.

Ingredients: (serves 4 as a light meal)

For the horseradish cream:

- 1 cup thick sour cream
- 30 ml (2 tablespoons) prepared horseradish
- 15 ml (1 tablespoon) Dijon mustard
- 10 ml (2 teaspoons) wholegrain mustard

For the rösti:

- 3 starchy potatoes, roughly grated
- 1 generous tablespoon wholegrain mustard
- 1/2 cup parmesan cheese, grated
- about 60 g butter, melted
- salt & pepper

For the steak:

- about 600 g sirloin/rump/ribeye steak, boneless
- olive oil, for rubbing
- salt & pepper
- a small bunch of fresh watercress leaves, rinsed

Method:

5. Prepare the horseradish cream: mix all the ingredients together and set aside.
6. Prepare the rösti: Mix the grated potatoes, mustard, cheese and butter and season well with salt & pepper. Heat a non-stick pan over high heat, then place about a 1/4 cup size of the mixture in heaps, flattening it with your spatula to a diameter of about 12 cm. Fry until golden brown, then turn around and fry the other side. Keep in a low oven until ready to serve.
7. Prepare the steak: Rub the steak all over with oil and season on both sides with salt & pepper. Heat a skillet over high heat. Fry the steak about 3,5 minutes a side (7 minutes in total for medium rare), then leave to rest for 3 minutes before slicing thinly. Serve the slices on hot röstis, with a generous dollop of horseradish cream & watercress.

PS (DENMARK ONLY)

An intriguing compote of ripe dark fruit and subtle spice with a beautiful, rich mid-palate and smooth tannins. This is a beautifully balanced wine with smooth, fruity attributes.

Spiced lamb moussaka with ricotta & yoghurt

Like lasagne, moussaka is a labour of love that seems to deliver every time. It takes a little time and effort to prepare, but the results are swoon-worthy and a delightful way to entertain a crowd. Keep a glass of red handy while cooking - it makes the prep time so much smoother.

Ingredients: (serves 6)

- 30 ml olive oil
- 1 onion, chopped
- about 800 g ground lamb (or finely cubed by hand)
- 20 ml (4 teaspoons) dried origanum
- 5 ml (1 teaspoon) ground cinnamon
- 2,5 ml (1/2 teaspoon) ground nutmeg
- 10 ml (2 teaspoons) smoked paprika
- 1 cup good quality dry red wine
- 2 cans chopped tomatoes
- 10 ml (2 teaspoons) sugar
- salt & freshly ground black pepper
- 3 large aubergines
- about 80 ml (1/3 cup) olive oil
- 1 cup ricotta cheese
- 1 cup double cream plain yoghurt
- 1 XL egg
- a handful fresh mint, for garnish

Method:

Prepare the meat sauce:

In a large heavy based pot over moderate heat, fry the onion until soft and lightly brown. Add the meat and fry, stirring to loosen any lumps, until the bottom starts to “catch” and brown (this takes at least 15-20 minutes). Add the origanum, cinnamon, nutmeg, paprika and stir, frying for another minute. Add the wine and stir to loosen any darker sticky bits on the bottom of the pot, then add the tomatoes and sugar.

Season generously with salt & pepper, then bring to a simmer. Cover and cook for about 1,5 - 2 hours until very tender, stirring every now and then.

Prepare the aubergines:

While the meat is cooking, slice the aubergines lengthways into 1 cm thick slices. Preheat the oven to 220 C and brush a very big baking tray (or 2 medium trays) with olive oil. Arrange the slices on the tray/s, then drizzle with more oil and season with salt & pepper. Roast for about 20 minutes until they start to go brown on the edges. Remove from the oven and set aside.

Assemble the moussaka:

Mix the ricotta, yoghurt and egg together in a blender, and season with salt & pepper. In a large deep baking dish, arrange a layer of roasted aubergines, then top with a layer of meat sauce. Repeat until all the aubergines and meat sauce is spread evenly in the dish, then top with a layer of the ricotta mixture, spread evenly into the corners. Bake at 200 C for about 30 minutes, then remove from the oven. Serve hot, scattered with fresh mint leaves.

RED NOTE (DENMARK ONLY)

Harmonious elements of plum, raspberry, cherry and dark chocolate. Subtle spiciness leads to a concentrated smooth wine with off-dry, fruity flavours.

Vegetable red curry with lemongrass, coconut & cashews

This is a quick and easy meal, yet hearty and satisfying with added texture and nuttiness from the coconut shavings and cashews. Vegetables cook much quicker than meat, so this is an easy curry to whip up while your rice is cooking - a feast in 25 minutes!

Ingredients: (serves 4)

- 30 ml coconut oil
- 1 onion, chopped
- 2 cloves garlic, finely grated
- a generous knob fresh ginger, finely grated
- 2 stalks lemongrass
- 15-30 ml red curry paste (adjust according to your preference)
- 1 x 400 ml can coconut milk
- 1 cup vegetable stock
- 20 ml Thai fish sauce
- 10 ml sugar
- salt & pepper, to taste
- 1 large sweet potato, peeled & diced
- a generous handful green beans
- a generous handful broccolini
- a generous handful baby corn
- about 2 cups cauliflower florets
- juice of a small lime
- a generous handful fresh coriander leaves, roughly chopped, to serve
- about 1/3 cup cashew nuts, roughly chopped, to serve
- about 1/4 cup coconut shavings, lightly toasted, to serve
- freshly cooked basmati or jasmine rice, to serve

Method:

In a large wide wok or heavy based pot, heat the coconut oil and fry the onion until soft but not brown. Add the garlic, ginger and lemongrass, and fry for another minute, stirring. Add the red curry paste and fry for about 30 seconds, stirring. Add the coconut milk and stock and stir to loosen any sticky bits on the bottom. Bring to a simmer, then add the fish sauce, sugar and season with salt & pepper.

Add the sweet potato and simmer over low heat, covered, until almost tender (about 10 minutes). Add the rest of the vegetables, stir, and continue to cook for another 5-7 minutes until just cooked but still a little firm. Add the lime juice and stir. Serve at once over cooked rice, with coriander leaves, cashews and coconut shavings.

Note: If you prefer your vegetables very crunchy and bright in colour (everything but the sweet potato), steam them for a few minutes, then add them right at the end just before serving, when the sweet potato is soft and the sauce is seasoned.

GOLDEN THREAD (DENMARK ONLY)

This wine shows beautiful subtle nuances of blackcurrant, blackberry, juicy plums and cherries with subtle oak spice. The complex palate has a rich mid-palate and a long, balanced finish.

Stuffed roasted pork neck with apples & red onion

Sometimes you need a show-stopping roast as a centrepiece for your festive table. This boneless pork neck stuffed with herbs, sausage & pine nuts, covered with smoked streaky bacon, ticks all the boxes. The meat is succulent, the stuffing is moist and the soft baked apples replace the need for a gravy.

Ingredients: (serves 8)

For the stuffing:

- 15 ml olive oil
- 1 small onion, chopped
- 1 clove garlic, chopped
- 15 ml mixed chopped herbs (sage/thyme/rosemary)
- 250 g coarse pork sausage, casing removed
- 1 slice bread, processed to crumbs
- 30 ml (2 tablespoons) Dijon mustard
- 30 ml (2 tablespoons) pine nuts, chopped
- a generous handful Italian parsley, finely chopped
- salt & pepper to taste

For the roast:

- 2 kg whole pork neck, boneless
- 250 g smoked streaky bacon
- 3-4 red onions, peeled & quartered
- 4-6 small apples
- 1/2 cup dry red wine

Method:

Prepare the stuffing: Heat the oil in a wide pan, then fry the onion over medium heat until soft and translucent. Add the garlic & herbs and fry for another minute. Add the pork sausage meat and turn up the heat. Fry, breaking up any lumps with a spatula, until golden brown. Remove from the heat and transfer to a mixing bowl. Add the breadcrumbs, mustard, pine nuts, parsley and season with salt & pepper. Mix well then set aside.

Prepare the roast: Preheat the oven to 160 C. Lay out the pork neck on a clean working surface, with the grain of the meat running in the width (butterfly it for easier access, or ask your butcher to prepare it for stuffing). Place the stuffing down the middle of the meat, in the width, compressing it slightly like a crumbly sausage. Roll the meat up to form a log shape, seam side down. Rub the outside of the log all over with Dijon mustard, season with salt & pepper, then carefully lay out the bacon strips across the width of the roast. Tie up at intersections with cotton string, then place inside an oiled large roasting tray. Arrange the onions and apples around the meat, pour the wine into the tray, then roast uncovered for 3 hours. Turn the heat up to grill, then darken the outside of the roast for a few minutes before

serving. Remove the string before slicing into thick slices. Serve with mashed potatoes and vegetables or your choice of sides.



Recipe - Spier 21 Gables Pinotage 201709.jpg



Spier Recipe - Signature Chardonnay - curried beer-battered hake goujons 201902.JPG



Spier Recipe - Signature Chardonnay_Pinot Noir + Prawn, avo & asparagus salad AA.jpg