

Gewürztraminer RENAISSANCE



Gewürztraminer belongs to the Alto Adige/Südtirol, and it always has. The wine radiates a seductive and bewitching aromatic profile like no other, in the way its scents evoke roses, lychee and cloves. And thanks to our climate – Alpine-Mediterranean – the wines have an elegance and freshness about them as well.

For many years Gewürztraminer has been an insider's tip shared by connoisseurs, but now it's become one of the most eagerly demanded wines in Italy. And in America as well, more and more wine-aficionados are asking for an aromatic 'Gewürz...'

One of the most fascinating facets of the Gewürztraminer is its strength and versatility as a table wine, the terrific pairing-partner for a great diversity of dishes coming out of sophisticated kitchens. Its distinctive aromas make a wide variety of exciting combinations come to life, whether it's to accompany Mediterranean cuisine, or alongside Asian, American and Scandinavian dishes.

The **Cantina Tramin** has set great store by this grape variety, and offers two very special Gewürztraminers in their programme. But with which dishes will these wines pair the most effectively? Top chefs from New York to Tokyo show us how it's done, and offer gourmets truly memorable culinary moments with these ingenious Gewürztraminer accompaniments.

Poultry Liver

Relais & Châteaux Restaurant St. Hubertus, Alto Adige, Italy

Chef Norbert Niederkofler says, 'Actually we didn't need to deliberate for long. So far as we're concerned, the combination of this refreshing **Gewürztraminer Nussbaumer** with a unique variation on poultry and duck liver just can't be beat.

There are several reasons for this: admittedly, the livers bring with them a lot of calories – we don't dispute the fact – however, one doesn't eat these delicacies every day. They will attain their most flavourful and finest form when we marry them to the appropriate partner. Here, apple-balsamic creme-brûlée is right at home, as is the rosemary-wafer.

But here we regard the Gewürztraminer as the most important element in this gustatorial get-together: the wine's uncommonly refined aromas (roses, lychee, cinnamon and cloves), the moderate acidity, as well as the clearly structured minerality – they all serve to support the dish. But much more than that – this wine amplifies the aromas emanating from the plate. So for us, **the wine plays the leading role in this course.**' Niederkofler is convinced: 'The dish and the wine meld together into a true culinary highlight – try it out just once; **this combination is so perfect it will nearly drive you crazy!**'



**Grand Chef Norbert Niederkofler
& Sommelier Chris Rainer**

Gourmets from all over the world travel to the Alto Adige to enjoy Norbert Niederkofler's award-winning cuisine. He likes to characterise his unmistakeable stylings as 'getting down to the essentials.' Sommelier Chris Rainer loves the wines of Alto Adige – they're featured at the very top of his wine list.



Relais & Châteaux Hotel ROSA ALPINA & Restaurant ST. HUBERTUS

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Grand Chef: Norbert Niederkofler

VARIATION OF POULTRY LIVER

Recipe for 4 persons:

ROSEMARY WAFER

70 g sugar paste
30 g glucose
1 twig rosemary

Heat the sugar paste and glucose to 170 °C (340 °F). Remove from the burner and add rosemary. Place on a silicon baking-mat and let cool. Break into pieces and grind finely in a food processor. Strain powder and return to baking mat, and caramelize 10 minutes in oven at 130 °C (265 °F). Allow to cool and set aside in a dry place.

APPLE-BALSAMIC CREME BRÛLÉE

0,5 litres fresh apple juice	80 g fresh spinach
0,5 litres white balsamic vinegar	1 tablespoon butter
225 ml cream	salt and pepper
2 egg yolks	powdered cardamom
40 g pureed apple	cane sugar
25 g cane sugar	

Bring the apple juice to a boil and reduce it to syrup. Do likewise with the white balsamic vinegar. Combine the reduced apple juice and balsamic vinegar with the cream, egg-yolk and apple-purée; season with salt, pepper and cardamom. Fill four small dishes with the resultant mixture, and seal with transparent film, then cook for 35–40 minutes in a double boiler in the oven at 140 °C (285 °F). Take out dishes, remove foil, and place in refrigerator. Add some cane sugar on top and caramelize. Carefully wash the fresh spinach, dry and sweat in butter. Season with salt and pepper and lay atop the crème-brûlée.

POULTRY LIVER

250 g poultry livers cleaned	20 ml Cognac
1 clove garlic in the skin	olive oil and butter
1 twig rosemary	salt and pepper.
1 twig thyme	

Brown livers well in rosemary and thyme. Deglaze with a bit of Cognac, drain well and dress upon the caramelised creme brûlée.

ONION TART

500 g fresh duck liver	4 sheets steeped gelatine
100 g chopped white onion	200 g plum juice
1 clove garlic	2 g gelatine, "K"
1 leaf sage	8 pc pitted plums
1 leaf bay laurel	100 g sugar
2 cl Cognac	20 cl white wine
300 g cream	5 cl plum brandy
300 g butter	olive oil for sautéing

Sweat the white onions in olive oil – add sage, bay leaf and duck liver and deglaze with Cognac.

Put in the thermomixer and mix at 70° C (158° F) for approximately 5 min. Gradually work in the cream and the cold butter; season with salt & pepper. Cool part of the liver in a vessel in the refrigerator – the dumplings will be made from this. Fill hemispherical forms with the rest leaving a slight cavity free in the middle. Work the chilled liver into candy-shaped pieces and immerse in the plum juice with the gelatine until they take on a fine plummy coating. Caramelize the sugar, deglaze with white wine and add plum brandy. Simmer slowly for approximately 2 hours, then strain. Before serving, using a syringe place this liquid in the middle of the plums, and decorate with a plum leaf.

PUFF PASTRY

200 g puff pastry
1 egg yolk

Roll out the puff pastry, prick with fork and bake for approximately 15 min at 190 °C (375 °F). Then cut into 3x10 cm rectangles.

GOAT MOZZARELLA

125 g fresh goat cheese
180 g goat's milk
0,5 litres cold water
5 g sodium alginate
salt and pepper

Mix goat cheese and milk, salt and pepper to taste. Dissolve the alginate in a mixing bowl, gradually add the cheese/milk mixture so that small balls form. Remove these very carefully and keep them in a bowl of cold clear water until they are called for.

BALSAMIC ONIONS

2 red onions	0,5 litres stock
50 g sugar	corn starch for thickening
20 cl balsamic vinegar	salt and pepper

Peel the onions and slice 3 mm thin. Caramelize these in a very hot sauté pan and deglaze with balsamic vinegar. Add stock and slowly braise. When the onions are soft, remove them and reduce the stock, then thicken with corn starch to the point that it attains a thick but fluid consistency. Warm the onions gently before serving and arrange upon the phylo dough. Spread the phylo dough on a plate and distribute the onions on top. Next, arrange the little cheese balls upon this. On top of this place two little duck liver dumplings and the plums. Sauté the poultry liver, dress the crème brûlée with it; garnish with the crumbled rosemary wafer.

