

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.

Pork Shoulder with Chanterelles

Relais & Châteaux Landhaus Stricker, Sylt, Germany

'The **Gewürztraminer classic** from Cantina Tramin had a special appeal for both of us. This element of refreshment – and at the same time its sense of body, paired with this extravagant aroma-spectrum – **an exceptional wine, that the Cantina Tramin manages every year to vinify into a wonderful style.**

Not hard to understand why it has become one of the most beloved wines of the Alto Adige; we too are amazed by this distinctive specialty, and have found the perfect companion for it: Jamón Ibérico Pork Shoulder with Chanterelles, Apricots, Salsiccia and Escarole.'

Nils Hoyer tells us: 'As a sommelier, I became a rapt spectator, and was astonished at the deft touch with which Grand Chef Holger Bodendorf combined the various aromas. He brought the fruit and spice aromas, the modest bitter notes as well as the lush texture of the Gewürztraminer, into harmony with the apricots, escarole, sausage and mushrooms. The peppery and lightly earthy tones of the chanterelles, the wonderfully delicate flesh of the Ibérico, together with the modest sweetness of the apricots – they all harmonised perfectly with this remarkably multidimensional wine.'



**Grand Chef Holger Bodendorf
& Sommelier Nils Hoyer**

At Landhaus Stricker, on the wonderful and unique Baltic Sea island of Sylt in Germany, Holger Bodendorf presents his contemporary cuisine with a southern French accent. Sommelier Nils Hoyer knows the wines of France and Germany like the back of his hand.



Relais & Châteaux LANDHAUS STRICKER

Boy-Nielson-Straße 10, 25980 Sylt / OT Tinum, Germany
T: +49 4651 8899 0, www.landhaus-stricker.de

Grand Chef: Holger Bodendorf

JAMÓN IBÉRICO PORK SHOULDER WITH CHANTERELLES, APRICOTS, SALSICCIA AND ESCAROLE

Recipe for 4 persons:

APRICOT CHUTNEY

3 apricots, peeled and chopped into small cubes	4 threads saffron
1 shallot, peeled and finely chopped	juice and zest of one lemon
200 ml apple cider vinegar	sugar
100 ml apricot juice	fleur de sel and
30 g butter	ground white pepper

Caramelise sugar and deglaze with apple cider vinegar, reduce by one half. Sweat the diced shallots in butter, and add the chopped apricots, basting with reduced vinegar. Add saffron and reduce further. Finish with lemon zest & juice; salt and pepper to taste.

PURÉED ESCAROLE

2 heads escarole, washed	20 g butter
3 shallots, peeled and coarsely chopped	fleur de sel and
0.25 clove garlic, peeled and finely chopped	ground white pepper

Cook shallots and garlic in butter till soft, add escarole, salt and pepper. Cool down, then purée in a mixer, strain and adjust seasoning.

PURÉED CHANTERELLES

150 g chanterelles, washed and cleaned	100 ml cream
20 g butter	2 g ground caraway seed
20 g shallots, peeled and finely sliced	fleur de sel and
20 ml white wine	ground white pepper

Briefly sauté the chanterelles in hot butter, add shallots and sweat them till translucent. Deglaze with white wine and add cream. Reduce and then mix into a fine purée. Salt and pepper to taste.

APRICOT GEL

150 g apricot purée, unsweetened	zest of one organic lemon
10 g brown cane sugar	light olive oil
10 g ginger, peeled and diced	fleur de sel

Caramelise the brown sugar, and deglaze with apricot purée. Reduce by half and add ginger, then let it steep for 10 minutes. Force the purée through a sieve, season to taste, cool and place in a small spray-bottle.

ESCAROLE

250 g escarole washed and finely chopped
10 g shallot, peeled and finely diced
10 g salsiccia, skin removed and finely diced
5 g butter
fleur de sel
fresh-ground black pepper

Melt butter, add shallots and diced sausage, sweat shallots until translucent. Add and wilt chopped escarole; season to taste. This must be served warm!

SALSICCIA-RAVIOLI

Ravioli filling	a bit of chanterelle purée for thickening
100 g salsiccia, skin removed and diced	zest of half an organic lemon
20 g shallots, peeled and finely chopped	fleur de sel
3 stalks freshly chopped chervil	fresh-ground black pepper
10 g butter	
10 g olive oil	
10 g egg yolk	

Melt butter, add the salsiccia & shallots, and sauté. Add chervil and allow to cool. Stir in egg-yolk and olive oil, salt to taste. Tip – thicken this with a bit of the chanterelle-purée!

PASTA DOUGH

8 egg yolks	200 g wheat flour type 405
1 entire egg	100 g semolina
2 g salt	1 egg yolk for brushing the ravioli
8 ml olive oil	fleur de sel

Mix egg yolks and egg, put in food processor. Add flour then semolina, knead to a smooth dough. Allow the dough to rest for 1 hour. Prepare raviolis and cook for 3 min in salt water.

BREADING

20 g panko crumbs
40 g butter
20 g chives, finely chopped

Brown the panko crumbs in butter, add chives and ravioli, and glaze.

JAMÓN IBÉRICO PORK SHOULDER

200 g Ibérico pork shoulder
Extra virgin olive oil
fleur de sel and ground black pepper

Prepare the meat and seal in vacuum, cook at 57 °C (135 °F) in bain-marie for 2 hours. Salt and pepper, then briefly sauté on all sides in hot oil. Slice in pieces as desired, salt to taste.

