

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.

Crispy Egg

Relais & Châteaux Restaurant Falsled Kro, Millinge, Denmark

'We discovered the ultimate combination. **Our Crispy Egg with Cabbage, Chanterelle Sauce and Herb Salad has herewith found its perfect partner in the glass.**

The **Gewürztraminer Nussbaumer** from Cantina Tramin offers everything that this dish needs in a companion and complement; a rich bouquet of ripe fruits makes this wine so ideal – peach and apricot in the nose, and then some nearly christmaslike spices appear on the palate. A substantial wine that harmonises perfectly with the egg – poached and then briefly fried in

bread crumbs. The eggs and wine by themselves are already approaching poetry – but then we add the Chanterelle Sauce, and here it becomes truly phenomenal, how the wine practically dissolves the light bitterness of the mushrooms. What remains are the intense aromas – both of wine and of the dish.'

Grand Chef Per Hallundbaek continues, 'Gewürztraminers are fantastic food-wines; we also like to combine this Gewürztraminer with Asian dishes.'



Grand Chef Per Hallundbaek & Sommelier Nicolai Hyllested

In the fairytale setting of Falsled Kro, the passionate Grand Chef Per Hallundbaek creates unique and distinctive dishes that speak of the poetic legends and sagas of the North. Sommelier Nicolai Hyllested is always at hand with the best possible wine-accompaniments



Relais & Châteaux FALSLED KRO

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Grand Chef: Per Hallundbaek

CRISPY EGG WITH CABBAGE, CHANTERELLE SAUCE AND HERB SALAD

Recipe for 4 persons:

4 poached eggs (4.5 minutes)
100 g flour
1 egg white
100 g bread crumbs
1 litre sunflower oil
1 head white cabbage, peeled and cut in small pieces
500 g chanterelles
100 ml Gewürtztraminer
Nussbaumer
1 shallot
250 g cold unsalted butter, cut in small pieces
5 drops Tabasco sauce
2 tablespoons soy sauce
juice of one lemon
a bit of grated ginger
various herbs: chervil, parsley, coriander, tarragon and chives

Start with the sauce:

combine lemon juice, shallots, Gewürtztraminer, Ginger, Soy and Tabasco in a pot. Cook this down together and reduce to 50 ml.

Add the pats of butter and make a foamy sauce from this. Sauté the chanterelles smartly in oil; add them to the butter sauce, salt and pepper. Now sauté the cabbage for approximately one minute in a bit of butter. Very carefully lay the poached eggs in the flour. After this add the egg white and bread crumbs; set aside. Heat the sunflower oil to 200 °C (390 °F), sauté the eggs for a mere 10 seconds, then remove them to a towel to drain.

Arrange eggs on a plate with the fresh herbs and finish with the chanterelle sauce.

