

# 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.

## Veal and Matsutake Mushrooms

Elements Restaurant – Princeton, New Jersey, USA

Scott Anderson tells us: **'We put our noses to the glass and immediately got ideas.** The **Gewürztraminer Nussbaumer** is a fascinating wine. Its floral bouquet and multilayered aromaticity make it easy for you, to come up with an exciting pairing. Light meat, but also tuna or swordfish; these were the first things that came to mind. But ultimately we decided on veal braised in whey. Fennel, galangal and ginger give the dish an Asian accent.

The sauce comes from the fleshy matsutake mushrooms, which harmonise perfectly with the floral notes of the wine.'

Anderson was quite enthusiastic. 'We were particularly impressed with the bouquet of the wine. What aromas! In combination with the aromatic complexity of the mushrooms, its fragrances achieve a truly memorable marriage.'



**Chef de Cuisine Scott Anderson  
& Sommelier Justin Kuruvilla**

Since 2008 this rather avant-garde chef celebrates great American cuisine in his Restaurant Elements – it's considered one of the best addresses in the USA, and Justin Kuruvilla's wine list has been singled-out for its excellence by The Wine Spectator.

**ELEMENTS Restaurant**

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Chef de Cuisine: Scott Anderson

## BRAISED VEAL WITH MATSUTAKE MUSHROOMS

*Recipe for 4 persons:*

**CURED VEAL**

1 veal brisket

salt

Season both sides of veal with a lot of salt - hang and air-dry for 1 week – slice thin

**ROASTED MATSUTAKE**

4 Matsutake mushrooms, split oil, salt and pepper

Heat pan until hot and add oil. Place mushrooms cut side down and sauté until golden. Turn and cook until mushrooms are tender.

**BRAISED VEAL**

1 veal brisket

1 litre whey

250 ml veal stock

1 onion sliced

1 carrot chopped

1 stalk celery sliced

1 bulb fennel chopped

1 large piece galangal

Sauté onions, fennel, carrots, galangal and celery until soft. Sear brisket in cast iron skillet, then add to vegetables. Add veal stock and whey – braise veal until tender, then pull brisket apart into threads. Reduce sauce until thick.

Season with salt and pepper.

**JUNIPER YOGURT**

250 ml yogurt

10 juniper berries

Puree yogurt and berries.

Season with salt and pepper.

**VEGETABLES AND GARNISH**

12 grapes peeled and lightly cooked in brown butter

12 fried pork rinds

12 pieces raw celery root dressed in olive oil and vinegar

12 pieces raw fennel shaved thin

12 pieces cooked fennel for garnish

**Presentation**

Warm braised veal in whey sauce, place in bowl. Add a few dots of juniper yogurt – place matsutake on top of braised meat. Add vegetables and garnish with herbs and pork rinds – finish with slices of cured veal.

