

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.

Fettucine with Smoked Trout

Lincoln Ristorante, New York City, USA

Our dish Fettucine with Smoked Trout and Mustard Sauce has recently become a classic, and the one wine that does the best alongside it is the **Gewürztraminer Nussbaumer** from Cantina Tramin,' says Chef Benno.

On New York City's Upper West Side, and just a stone's throw from the opera house and concert halls of Lincoln Center, the urbanely styled Lincoln Ristorante never fails to impress with its larger-than-life Italian cuisine. 'Dolce Vita' – that's the motto of chef de cuisine Jonathan Benno, who, like hardly any other American, has mastered a wide array of northern as well as

southern Italian dishes. 'Our luncheon guests, many of whom work at Lincoln Center, are totally spoiled in their culinary expectations. At lunchtime, the food must arrive on the table without undue delay, but it must also distinguish itself for flavour and creativeness.

'The really distinctive dishes like terrines, shellfish, smoked fish & meat – and of course cheeses – are so often most effectively complemented with a Gewürztraminer', tells us Sommelier Aaron von Rock.



**Chef de Cuisine Jonathan Benno
& Sommelier Aaron von Rock**

This is where the New Yorker business world and Big Apple lifestyle come together. In the almost entirely glassed-in Lincoln, with its magnificent ambience and open kitchen, Chef de Cuisine Jonathan Benno – who previously worked at Per Se with Thomas Keller – and Sommelier Aaron von Rock serve great Italian cuisine and memorable wines.

**LINCOLN Ristorante**

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Chef de Cuisine: Jonathan Benno

WHOLE WHEAT FETTUCCINE WITH SMOKED TROUT AND MUSTARD SAUCE

Recipe for 4 persons:

FETTUCCINE

230 g 00 flour
80 g whole wheat flour
150 g egg
8 ml extra virgin olive oil
a pinch salt

MUSTARD SAUCE

50 g Crème Fraîche
2 g toasted caraway
(ground, sifted)
5 g roasted garlic purée
7.5 g dijon mustard
7.5 g whole grain mustard
salt to taste
pepper to taste

SMOKED TROUT

2 cups smoked trout
8 tbs savoy cabbage
8 tbs radicchio
4 tbs extra virgin olive oil

Fettuccine: Place all ingredients into a mixer. Mix until the ingredients are well-incorporated. Empty the dough onto a flat surface and knead by hand until it comes together and no longer crumbles.

Fix a pasta roller attachment to the mixer. Using the setting for fettuccine, feed the dough through the roller. In a large pot, heat one gallon of water on high heat. When the water comes to a boil, add the salt and the fresh pasta. Cook for approximately 6-8 minutes until the pasta is al dente.

MUSTARD SAUCE

Combine all ingredients in a bowl and mix until well-incorporated.

TO FINISH

Place a sauté pan over medium-high heat. Add the cabbage and radicchio and cook for approximately 1-2 minutes until the edges of the vegetables are golden brown. Add the smoked trout, mustard sauce, and water to the pan. Add the fresh fettuccine to the pan and cook for approximately 1 minute until it is well-incorporated with the sauce. To serve, garnish with chopped parsley.

With slices of cured veal.

