



**MARIMAR ESTATE**  
VINEYARDS & WINERY

**Escalivada**  
(Charcoal-Grilled Mediterranean Vegetables)

Serves 4-6

2 large tomatoes, halved crosswise  
2 pounds small, narrow eggplants (the Japanese variety)  
2 large red bell peppers  
2 large white onions, unpeeled, top and bottom cut off  
2 baking potatoes, halved lengthwise  
About 2 tablespoons olive oil  
1/2 teaspoon salt, or to taste  
1/4 teaspoon freshly ground black pepper, or to taste

**As a garnish:**

2 tablespoons chopped fresh parsley leaves  
About 2 tablespoons extra virgin olive oil,  
for drizzling over

Light a charcoal fire in a grill with a cover (or preheat oven to 350 degrees F).

Rub all vegetables with about 2 tablespoons oil. Place them on the grill over red-hot coals (or on a baking sheet in the oven); tomatoes and potatoes should go cut side up. Grill (or bake) about 15 minutes for tomatoes, 45 minutes to 1 hour for eggplant and peppers, 1 hour for onions and potatoes; turn eggplant, peppers and onions occasionally. Cooking time depends on size of vegetables and distance from coals.

Peel eggplants and peppers. With your fingers, tear them into very thin strips, discarding core of the peppers. Peel onions and separate the layers. Arrange all vegetables on a large platter. Season with salt and pepper, drizzle about 2 tablespoons extra virgin olive oil over, and sprinkle with parsley. Serve warm or at room temperature.

**Romesco**  
(Catalan Sauce from Penedès)

Makes about 2-1/2 cups

1 tablespoon olive oil for frying  
1 large (1/2-inch-thick) slice white bread (1 ounce)  
1/2 cup (2 1/2 ounces) whole almonds, toasted  
1/4 teaspoon hot red pepper flakes  
4 ounces (1/2 cup packed) whole roasted red bell peppers  
or pimientos from a jar, preferably fire-roasted ones from Spain

1/2 pound ripe tomatoes, cut up  
1/4 teaspoon paprika  
1/4 teaspoon salt, or to taste  
1/2 teaspoon freshly ground black pepper,  
or to taste  
1/4 cup red wine vinegar  
About 1/3 cup extra virgin olive oil

Heat 1 tablespoon oil in a small skillet and, over medium heat, fry bread slice until golden on both sides.

Grind toasted almonds finely in food processor, together with bread and pepper flakes. Add red peppers, tomatoes, paprika, salt and pepper; purée to form a smooth paste. Whirl in vinegar. With motor running, add oil slowly, in a thin stream. Taste for seasoning.

**Wine pairing:**  
Marimar Estate Acero Chardonnay  
Marimar Estate Chardonnay/Albariño

**Recipes from:**  
*The Catalan Country Kitchen*, pages 93 & 114  
by Marimar Torres