



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.

Flan de Moras con Salsa de Moras

(Fresh Blackberry Flan with a Blackberry-Cassis Sauce)

Serves 6 - 8 (makes one 5-cup flan)

For the flan:

1 cup milk
1 teaspoon vanilla extract
1/2 cup sugar
4 egg yolks
1 envelope (1/4 ounce) unflavored gelatin
1/2 cup crème de cassis liqueur
1 pound fresh blackberries

1 cup heavy cream
1-2 tablespoons fresh lemon juice, or to taste

For the sauce:

1/2 pound fresh blackberries
1/3 cup sugar
2 tablespoons crème de cassis liqueur

In a heavy, medium saucepan, combine milk, vanilla, sugar, and egg yolks. Heat gently and cook over low heat, stirring constantly, until custard thickens and coats the back of a spoon, about 15 minutes.

When custard is ready, in a small saucepan dissolve gelatin in cassis liqueur, stirring over low heat until gelatin is dissolved. Stir into custard and add 1 tablespoon lemon juice. Refrigerate custard until it begins to set, about 45 minutes. (If you leave it longer and it sets completely, don't worry).

Meanwhile, with a fork or potato ricer, crush 1/2 cup blackberries and mix it with remaining whole berries. Whip cream until it forms stiff peaks. Remove custard from refrigerator and taste to see if it needs more lemon; fold in blackberries and cream. Pour mixture into a 5- to 7-cup flan or ring mold. Refrigerate for at least 4 hours before serving.

To prepare the sauce:

In a blender or food processor, purée blackberries with sugar and cassis liqueur. Strain through a fine sieve.

To assemble the dish:

Unmold flan by passing a knife around the edge and dipping it into a pan or sink filled with hot water for 5 or 6 seconds. Invert mold onto a serving platter and pour some sauce around the flan. Pass remaining sauce in a sauceboat. Serve chilled.

Wine pairings:

Marimar Estate Albariño
Marimar Estate Mas Cavalls Pinot Noir
Marimar Estate Sparkling Blanc de Noirs

Recipes from:

The Catalan Country Kitchen, pages 93, 114 & 123
by Marimar Torres