



MARIMAR ESTATE
VINEYARDS & WINERY

Pelotas con Romesco

(Pine Nut Meatballs with Romesco Sauce from Penedès)

For the Meatballs

Serves 15-20, as an appetizer

1 pound medium-ground pork meat
1 cup white breadcrumbs, without crusts
2 eggs
3 tablespoons chopped fresh parsley
3 large cloves garlic, minced

1/4 cup pine nuts
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
1/8 teaspoon powdered cinnamon
Olive oil for frying

Mix all ingredients in a bowl and shape into quarter-size balls. Sauté in the olive oil until cooked through.

For the Romesco Sauce:

Serves 40-50 (it freezes well)

(Better if prepared a day ahead)

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) roasted red bell peppers, or pimientos
from a jar (preferably fire-roasted from Spain), cut up

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
3 tablespoons 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 Método Antiguo Pinot Noir

Recipes from:

The Spanish Table, page 140 &
The Catalan Country Kitchen page 114
by Marimar Torres