



MARIMAR ESTATE
VINEYARDS & WINERY

Codorniz con Manzanas (Quail with Apples and Raisins)

Serves 4

2 ounces raisins, preferably a mix of dark and golden
1/2 cup full-bodied brandy
8 quail, trussed
3/4 teaspoon salt
1/2 teaspoon freshly ground black pepper
2 tablespoons olive oil
1 medium carrot, finely chopped
1 large onion, finely chopped

1 large leek, finely chopped, with about one-third of green part
1 small tender celery stalk, with leaves, finely chopped
3 tablespoons butter
1 pound tart apples (Gravenstein, Pippin, or Granny Smith),
peeled and cut in wedges
1/2 cup sugar
2-1/2 cups homemade Chicken Stock
1-1/2 cups dry white wine

Soak raisins in brandy for at least 30 minutes.

Pat quail dry and season with 1/4 teaspoon each salt and pepper. In a large, lidded flameproof casserole, heat olive oil and quickly brown quail over medium-high heat. Remove from casserole and set aside. Add carrot, onion, leek, and celery to the casserole; scrape bottom with a spatula to release browned particles and cook over low heat for 20 minutes.

Meanwhile, heat butter in a medium skillet and sauté apple wedges over medium heat for 5 minutes, stirring. Add sugar, increase heat to medium-high, and cook for about 5 minutes, turning apples until they caramelize. Add raisins with brandy and when hot, flambé. Cook, shaking pan, for 2-5 minutes, or until dry. Set aside.

Add stock and wine to casserole, and season with remaining 1/2 teaspoon salt and 1/4 teaspoon pepper. Bring to a boil, add quail, turn heat down to low, cover, and simmer for 15 minutes. Transfer quail to a serving platter, arrange raisins and apples around them, and keep warm. Transfer sauce in casserole to a blender and purée. Strain through a medium sieve into skillet where apples were cooked. Increase heat to high and cook, stirring, until reduced to about 1 or 2 cups. Pour sauce over quail and serve warm.

Wine Pairing:
Marimar Estate La Masía Pinot Noir

Recipe from:
The Catalan Country Kitchen page 77
by Marimar Torres