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MUDGEE'S MAGICAL VINEYARD TRAIL

FOOD & DRINK

HAMMING IT UP
This ham is cooked in Hillbilly cider from apple capital Bilpin, which is exactly what you should drink when tucking into it.





SALAD DAYS

A blend of vermentino, fiano and moscato covers off the flavours in the panzanella (left).

peppercorns, 3–4 kg piece of gammon with the knuckle left in (pre-order this from your butcher), 3 tbsp runny honey, 2 tbsp chopped fresh rosemary.

TO SERVE: *potato salad, pickles and condiments such as mustard.*

Preheat the oven to 180°C. Place cider, celery, onion, carrot, cloves, bay leaves and peppercorns in a large pot over high heat and bring to the boil. Pour into a baking dish large enough to fit the gammon. Add the gammon and cover with foil. Place in the oven and cook for 45 minutes. Turn the gammon over and return to the oven for another 45 minutes. Remove from the oven and allow to cool in the liquid.

Discard vegetables and spices and remove baked gammon (ham) from the liquid and place on a wooden board. Reserve the cooking liquid to use as a stock for soup if desired.

Use a knife to carefully take the skin off the ham, leaving on about 1cm of fat. Score the fat on the meat in a criss-cross fashion, and while it's moist, season generously with ground black pepper. Place the ham on a roasting tray and roast for 15 minutes until the fat becomes slightly crisp. Combine the honey and rosemary in a bowl. Remove ham from the oven, then rub the honey mixture all over the ham. Place back in the oven for about 45 minutes, basting frequently until golden and crisp on top.

Serve with potato salad, pickles and condiments such as mustard.

DRINK *Hillbilly Cider, Bilpin, A\$16/4-pack*

Drinking the same wine as used in the dish is conventional kitchen wisdom. Here it is extended to cider. The rich apple flavours of this all-natural cider are infused into the ham during the initial cooking process and help to bring out the ham's natural sweet meaty flavours. These characters are further enhanced by the honey glaze with its lift of black pepper spice.

CHICKEN PANZANELLA

Serves 8

2 cloves of garlic – peeled, 150ml extra-virgin olive oil plus extra for drizzling, 6 tbsp red wine vinegar, 1.5 kg mixed tomato varieties – sliced or roughly

that of the dish. The sweet/sour flavours of the pineapple add a twist which again the Salasso deals with competently.

MECHOUI-STYLE ROAST QUAIL

Serves 6

6 quail, 2 cups cold water

SMEN PASTE: *6 cloves of garlic – chopped, 60g ginger – peeled and chopped, ½ bunch coriander – chopped, ½ bunch flat-leaf parsley – chopped, 2 tbsp ground cumin, 2 tbsp paprika, 2 tbsp ground coriander, 100g butter – softened.*

ZA'ATAR YOGHURT DRESSING: *1 tbsp za'atar, 6 tbsp thick Greek-style yoghurt, 2 tbsp extra-virgin olive oil.*

TO SERVE: *potato salad.*

For the smen paste, place all ingredients in a food processor. Season generously with sea salt and freshly ground black pepper and blend to a fine paste. Transfer to a bowl. Rub the smen paste all over the quail. Place in a bowl, cover and refrigerate for at least 1 hour to marinate.

Remove from refrigerator and place the quail in a small roasting tin. Spoon over smen paste, add water and roast in a preheated oven at 200°C for 40 minutes, basting occasionally

with the cooking liquid at the bottom of the roasting tin until the quail are a golden brown colour. Combine ingredients of the za'atar yoghurt dressing in a bowl. Serve with a green salad.

WINE *2011 Farr Rising Pinot Noir, Geelong, A\$42*

Quail and pinot are one of the great culinary partnerships. Here the flavours of the food and wine combine especially well. The spicy elements in the smen paste (coriander, cumin, ginger and paprika) equalling the bold savouriness of the 2011 Farr Rising Pinot Noir – an exceptionally cool vintage. The inherent sweetness of the quail meat sits very nicely with the wild strawberry and cloudberry flavours of the wine. The accompanying za'atar yoghurt adds a spicy freshness to the dish echoed by the smoke-spice character of the pinot derived from the inclusion of stalks during fermentation.

HAM BAKED IN CIDER AND HONEY

Serves 8

3 litres cider or enough to cover the gammon in saucepan, 2 sticks celery, 1 onion – peeled whole, 1 carrot – peeled whole, 3 whole cloves, 2 bay leaves, 6 whole