

Wine Tasting and Tapas Menu

~**Roasted Red Potato Halves Topped with Allioli and Smoked Salmon**

Suggested Pairing: Albariño Las Cerezas Vineyard

~**Marinated Green Beans in Marcona Almonds and Manchego**

Suggested Pairing: Albariño Terra Alta Vineyard

~**Manchego Rolled in Jamon with Membrillo and Rosemary Sprigs**

Suggested Pairing: Garnacha

~**Chilled Leeks with Blue Cheese, Candied Walnuts and Vinaigrette de Mostaza y Miel**

Suggested Pairing: Garnacha Blanca

~**Spicy Shrimp and Chorizo Kebabs**

Suggested Pairing: Graciano

~**Tortilla de Patata, Allioli and Crispy Fried Prosciutto**

Suggested Pairing: Monastrell

~**Cold Sangria Terrine of Fresh Fruit in a Rosado Gelee**

Suggested Pairing: Rosado

~**Canapés of Boquerones, Allioli, Red Pepper & Caperberries**

Suggested Pairing: Tempranillo

In Addition...

~**Bowls of Allioli and Crusty Bread**

~**Platters of Chunky Marinated Feta with Kalamata Olives, Extra Virgin Olive Oil and Lemon Rind**

~**Mixed Marinated Olives**

~**Bowls of Flavored Almonds**

Roasted Red Potato Halves Topped with Allioli and Smoked Salmon



Ingredients

Small Red Potatoes
Smoked Salmon
Parsley
Allioli (recipe to follow)

Preparation

1. Roast the red potatoes in oven with olive oil, salt and pepper (can be done a day ahead).
2. Let cool and slice in half.
3. Top with a dollop of allioli
4. Lay a bite sized slice of smoked salmon on top.
5. Parsely sprig for color.

Wine Pairing

Albariño Las Cerezas Vineyard

Marinated Green Beans in Marcona Almonds and Manchego



Ingredients

Green Beans
Marcona Almonds
Manchego Cheese (shaved or grated)
Lemon Zest
Olive Oil
Balsamic Vinegar

Preparation

1. Blanch green beans in boiling water until al dente. Drain and immediately put into a bowl of water with ice cubes so they chill and stay firm.
2. Marinate in a vinaigrette of olive oil, balsamic, lemon zest, salt/pepper and chopped Marcona almonds.
3. When ready to serve add the manchego and toss.
4. You can serve as a salad or for a Tapa, you can tie bunches with Jamon Serrano or pierce a row with a long toothpick/skewer.

Wine Paring

Albariño Terra Alta Vineyard

Manchego Rolled in Jamon with Membrillo and Rosemary Sprigs



Ingredients

Manchego Cheese
Jamon Serrano (can substitute Prosciutto)
Membrillo (quince paste)
Fresh Rosemary Sprigs

Preparation

1. Slice Manchego into matchstick sized pieces.
2. Cut Jamon Serrano into strips about 1 ½ " wide.
3. Place a dab of membrillo on one end of a strip of jamon, lay down the matchstick of manchego on the membrillo and a sprig of rosemary and roll up!
4. You can use a tooth pick to keep in place.

Wine Paring

Garnacha

Chilled Leeks with Blue Cheese, Candied Walnuts and Viniagrette de Mostaza y Miel (Jane's Leek Appetizer)



Ingredients:

6 leeks (or more! The thicker the better)
¼ cup fresh lemon juice
¼ cup Dijon mustard
3 Tablespoons honey
2/3 cup extra virgin olive oil
1 cup walnut halves
Wedge of firm blue cheese
Chives

Preparation

Leek

1. Cut off excess tops down to edible portion of leeks. (Tender green part is good too, and pretty.)
2. Carefully check for dirt and wash away.
3. Steam or simmer leek until just tender – don't overcook!
4. Chill until ready to use.

Dressing:

1. Mix lemon juice, Dijon and honey together.
2. Whisk in oil slowly.
3. Salt and pepper to taste.

Topping:

1. Toss walnuts in 1 Tablespoon melter butter.
2. Slowly toast in over or heavy frying pan.
3. Sprinkle with 1 Tablespoon of sugar.
4. Crumble blue cheese.
5. Mince chives for garnish.

Assembling:

1. Cut leek to desired size – 1 inch to 1 ½ inches.
2. Spoon a small pool of dressing on plate for each round of leek.
3. Place leek round in pool and pour dressing on leek.
4. Add crumbled blue cheese on top.
5. Press a walnut half in cheese.
6. Sprinkle with chives.

Note: This also makes a beautiful salad with several rounds of leek and with toppings scattered over the top.

Wine Pairing

Garnacha Blanca

Spicy Shrimp and Chorizo Kebabs



I love this recipe because it's super-fast, super-tasty and has a smashing presentation!

Serves 4, with 2 Kebabs per person.

Ingredients

2 cloves garlic (large)
2 teaspoons sea salt
2 teaspoons caraway seeds
2 tablespoons chile powder (combine with smoked paprika for an interesting twist)
1/4 cup extra virgin olive oil
24 large shrimp (shelled, tails left on for effect!)
4-5 Spanish chorizo sausages (spicy/firm)
8 bamboo skewers

Preparation

1. Mash the garlic & salt to a paste, add the caraway seeds and finely chop.
2. Transfer the paste to a large bowl, stir in the chile powder & olive oil.
3. Add the shrimp & toss to coat.
4. Meanwhile, cut the chorizo into 1/2" thick rounds & lightly fry.
5. To skewer, first tuck the chorizo round into the crescent of the shrimp. You should be able to get three shrimp/chorizo pairs per bamboo skewer.
6. Grill over a hot fire for about 2 minutes per side.

Wine Pairing

Graciano

Tortilla de Patata, Allioli and Crispy Fried Prosciutto



Serves 4-6 people.

Served with a mixed green salad this also makes a light dinner.

Remember, you can make this in the morning and serve it in the afternoon.

Ingredients

4 Potatoes (Yukon Gold are best)
1 Onion
6 Eggs
Olive oil
Salt and Pepper
For Tapa: Jamon Serrano (or Prosciutto) and Allioli

Preparation

1. In a large saute pan add olive oil to ½ inch deep.
2. Fry on med-low heat semi-thin sliced potatoes (about ¼ inch thick) and 1 chopped onion until potatoes are very soft.
3. Whisk 6 eggs in a bowl, add salt and pepper.
4. Drain potatoes and add them to the eggs.
5. Smash the potatoes a bit as you stir the mixture.
6. Put the mixture into a skillet on low heat. After one side is cooked turn the half cooked tortilla by turning onto a plate and sliding it back into the skillet raw side down.
7. Turn the finished tortilla out to a serving plate.
8. To make this a tapa as pictured, cut the tortilla into squares, top each with a dab of allioli and a piece of fried jamon serrano. So easy!

The tortillas should be served hot or at room temperature.

This recipe has a variation for every household in Spain. Add fried artichoke hearts or zucchini or any other vegetable to the tortilla depending on what you have in stock or what is fresh in your garden.

Wine Pairing

Monastrell

Cold Sangria Terrine of Fresh Fruit in a Rosado Gelee



Ingredients

4 cups mixed fruit such as berries; peeled and thinly sliced peaches; apples and halved seedless grapes
2 3/4 teaspoons unflavored gelatin (from two 1/4-oz envelopes)
2 cups Rosado
1/2 cup sugar
2 teaspoons fresh lemon juice

Preparation

1. Arrange fruit in a 1 1/2-quart glass, ceramic, or nonstick terrine or loaf pan.
2. Sprinkle gelatin over 1/4 cup Rosado in a small bowl and let stand 1 minute to soften. Bring 1 cup Rosado to a boil with sugar, stirring until sugar is dissolved. Remove from heat and add gelatin mixture, stirring until dissolved. Stir in remaining 3/4 cup Rosado and lemon juice, then transfer to a metal bowl set in a larger bowl of ice and cold water. Cool mixture, stirring occasionally, just to room temperature.
3. Slowly pour mixture over fruit, then chill, covered, until firm, at least 6 hours.
4. To unmold, dip pan in a larger pan of hot water 3 to 5 seconds to loosen. Invert a serving plate over terrine and invert terrine onto plate.

Wine Pairing

Rosado

Canapés of Boquerones, Allioli, Red Pepper & Caperberries



Ingredients:

Boquerones (anchovies, available in a chilled package in the deli areas where you can get smoked salmon at Whole Foods)
Allioli
Roasted Red Peppers (drained and cut into $\frac{1}{2}$ or $\frac{1}{3}$ slices)
Olive Oil
Caperberries (or other greens for decoration)
French Bread

Preparation

1. Tear the French Bread into large bite sized pieces
2. Layer with a dab of allioli, roast red pepper slice, fresh anchovie (boquerones) and sprinkle with caperberries
3. Drizzle with extra virgin olive oil so it glistens!

Wine Pairing

Tempranillo

Allioli



Ingredients

2-4 cloves of garlic (depending on size)
1 cup olive oil (not extra virgin)
2 eggs
¼ tsp sea salt

Preparation

4. Take the eggs out of the fridge and bring to room temperature.
5. Press the garlic into a bowl.
6. Add the salt and mash into a paste. Use a mortar and pestle if you have one.
7. Put one whole egg plus one yoke into your food processor. Add the garlic/salt paste on top.
8. Turn on the food processor for one minute. Keep on.
9. Then, very slowly, drizzle the olive oil into the mixture until you hear it start to thicken. Continuously drizzle the olive oil into the mixture until done.
10. Your allioli should have a consistency like a home made mayonnaise. (You can do this in advance and keep in the fridge).

Marcona Almonds in Virgin Olive Oil and Rosemary



Ingredients

Marcona almonds
1 tsp Virgin Olive Oil
1-2 sprigs of Fresh Rosemary
Coarse Sea Salt

Preparation

1. Put almonds in a large bowl
2. Chop Rosemary (without branch, just leaves)
3. Pour Olive oil and Rosemary over almonds and mix
4. Serve in a nice dish with a delicious spanish varietal wine!

Marinated Feta with Kalamata Olives, Figs and Lemon Rind



Ingredients

Feta Cheese
Olive Oil
Kalamata Olives
Lemon
Figs

Preparation

1. Get some chunky Feta, drizzle with extra virgin olive oil.
2. Top with chopped Kalamata Olives and freshly grated Lemon Rind and sliced figs
3. Serve on a fig leaf if you can find one!

Wine Pairing

Albariño

Shopping List

Smoked Salmon
24 large Shrimp (shelled, tails left on for effect!)
Boquerones
4-5 Spanish Chorizo Sausages (spicy/firm)
Jamon Serrano (can substitute Prosciutto)

Manchego Cheese
Wedge of firm Blue Cheese
Feta Cheese
8 Eggs

Small Red Potatoes
4 Potatoes (Yukon Gold)
Green Beans
6 Leeks (or more! The thicker the better)
Roasted Red Peppers
Kalamata Olives
Mixed Marinated Olives
6 cloves Garlic (large)
1 Onion

2-3 Lemons
4 cups mixed Fruit such as Berries; Peaches; Apples; Seedless Grapes
Figs

Parsley
Caperberries (or other greens for decoration)
Fresh Rosemary Sprigs
Chives

Marcona Almonds
Sea Salt
2 teaspoons Caraway Seeds
2 tablespoons Chile Powder
Smoked Paprika
¼ cup Dijon Mustard
3 Tablespoons Honey

1 cup Walnut Halves
Sugar
2 3/4 teaspoons Unflavored Gelatin (from two 1/4-oz envelopes)

Membrillo (quince paste)
Extra Virgin Olive Oil
Olive Oil
Balsamic Vinegar
French Bread
Bamboo Skewers

Bokisch Vineyards Rosado Wine

Wine:
Albariño Las Cerezas
Albariño Terra Alta
Garnacha
Garnacha Blanca
Graciano
Monastrell
Rosado
Tempranillo

Bokisch Wine and Tapas Party Schedule

Up to 2 days ahead:

- Toast Walnuts for Leek Appetizer
- Chop Marcona Almonds for Green Bean Tapa
- Zest Lemons for Green Beans and Feta Cheese Platter
- Prepare Honey Mustard Vinaigrette for Leek Appetizer
- Prepare Allioli
- Prepare Sangria Terrine

Up to 1 day ahead:

- Make Tortilla de Patata and fry Jamon Serrano (Prosciutto)
- Marinate Shrimp for Spicy Shrimp and Chorizo Skewers
- Roast Red Potato Halves
- Marinate Marcona Almonds
- Blanch Green Beans, Chill and Marinate in Vinaigrette
- Steam and Chill Leeks (keep whole, cut later)
- Pick out your serving dishes and label with post it notes

Up to 4 hours ahead:

- Prepare Fresh Rosemary Sprigs and Cut Manchego into matchsticks for the Jamon/Manchego/Membrillo Rolls
- Fry Chorizo and Skewer with the Shrimp (set aside for grilling)
- Chill the Albariño, Garnacha Blanca and Rosado!
- Chill Glass plates for Sangria Terrine

Up to 2 hours ahead:

- Put Marinated Almonds into pretty bowls
- Put Marinated Olives into pretty bowls
- Bring Red Potatoes to room temperature, cut in half and assemble with allioli and smoked salmon
- Assemble green beans onto skewers or tie with Jamon Serrano
- Assemble Manchego, Membrillo and Jamon Rolls
- Assemble Leek Appetizer
- Assemble Tapa of Tortilla de Patata w/ fried Jamon (best served at room temperature)
- Assemble Chunky Feta, Fig and Kalamata Platter
- Tear Bread for Canapés

Up to 30 minutes ahead:

- Prepare Canapés of Red Bell Pepper, Boquerones and Allioli
- Grill Spicy Shrimp and Chorizo Skewers (keep warm in oven)

Upon Serving:

- Unmold Cold Sangria Terrine and serve sliced on chilled glass plates