

## Cloudy Bay moment

The daughter of a life long friend of ours (and regular customer) recently visited the Cloudy Bay vineyard in New Zealand seated on the back of a tandem (as you do). When her boyfriend turned to talk to her, tears were streaming down her face and when he asked her what the problem was, she explained that all the best moments in her life had been accompanied by a glass of Cloudy Bay.

Due to it's popularity in this country there is a restricted allocation by suppliers to the restaurant trade.

Because of our huge wine sales we manage to obtain Cloudy Bay from several sources and are able to offer a small excess to our customers for home consumption. Why don't you have a Cloudy Bay moment at home.

Single bottle £18.  
With a big saving of a case of 6 bottles £99.

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Pineapples may not be home grown but they do help to brighten things up at this time of the year.

With Spring just around the corner the only fruit we have (other than home grown apples and pears that have been stored through the winter) is the very welcome “Champagne Rhubarb”. For those of you not familiar with the term that is the pink “forced rhubarb” mostly produced in Yorkshire by candlelight.

Therefore, with so little available that is home produced we can not beat ourselves up too much about food miles. Good quality and reasonably priced, Fair-trade pineapples remind us that although the sun may not be shining where we are, spring is hopefully just around the corner. Also we can console ourselves with the thought that often in the far-away countries that trade with Europe , we are supporting an industry which may be vital to whole communities for their livelihoods.

Our pastry chef has formulated an amazing hot pineapple soufflé recipe, but for an alternative that is much easier to make at home, why not try this pud, Grilled Pineapple with caramel sauce:

- 1 Ripe Pineapple.
- 30g Light Muscovado sugar.
- 30g Dark Muscovado sugar.
- 50g Unsalted Butter.
- 60ml Dark rum.
- Juice of 1 Lime.
- 2 Star Anise.
- An ice cream of your choice-coconut perhaps.

1. Peel and slice the pineapple into 2cm slices and cut out the core
2. In a large bowl mix together the sugars, rum and lime juice.
3. Bash (crush) the star anise and add to the mixture.
4. Add the pineapple and marinate 40mins. turning occasionally.
5. In a heavy frying pan melt the butter and lift the slices from the marinade and fry for 2 mins on each side till slightly caramelise.
6. Transfer to a warm plate, strain the marinade into the pan and let it boil for a minute or so until slightly thickened and glossy.
7. Serve with the ice cream of your choice with a little of the strained cooking syrup poured over the top.

## San Sebastian.



We recently spent a very enjoyable few days in what is now labelled by some as the “Europe’s Culinary Capital”, San Sebastian in north west Spain . This seaside port has the largest concentration of Michelin starred restaurants in any city in the world.

The city boasts an elegant promenade for walking off any excesses. We found the pedestrian “ Old Town ” the most fun. It is lined with busy tapas bars where it is possible to have a small glass of wine or beer with a speciality pintxo (tapas) before making your way to the next bar to repeat the process.

David is not normally a fan of small glasses of wine but this system allows one to visit 7 or 8 bars having a drink and an exquisite little snack in each one. Rioja is also sufficiently close to justify a wine tasting excursion if you should so wish.

We found it a fascinating and relaxing way to spend a few days, and so easy from Ashford by train. (Change stations in Paris ). It is possible to fly Bordeaux or Bilbao , but who needs airports if there is a viable alternative. If you make it, apart from all the tapas bars try to visit The Whisky Bar (a great way to end an evening) or a restaurant called Rekondo with the greatest wine list we have seen in many years. If you require a little help visit the website of a friend of ours [www.sansebastianfood.com](http://www.sansebastianfood.com)