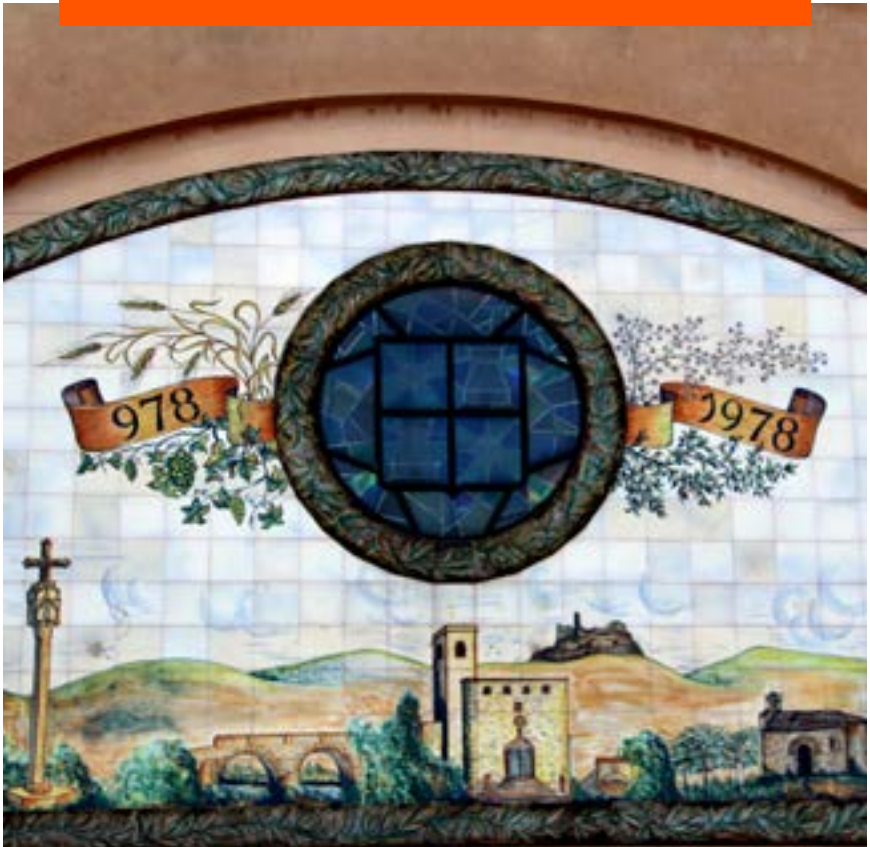


Bokisch
VINEYARDS

A Taste of Spain
Interactive
Wine Dinner



Liz Bokisch



Co-Owner/ CFO/Epicurean of Bokisch Vineyards
Liz's father inspired her first foray into winemaking. Liz collects recipes on their annual trips to Spain, gives cooking classes and hosts parties for Bokisch Vineyards. Visit Liz's lifestyle blog at LizBokisch.com

Meme Castellà Bel



Meme is a wonderful cook. She hails from Sant Carles de la Rapita, the Catalan fishing village where Markus and his brother Nik spent their childhood summers. Her bubbly and easy going personality make learning to cook her recipes fun for people of any skill level.

~ Menú del dia ~
Tapas
Sopa
Primer Plat
Paella
Postre
Pa i Vi



Cooking Techniques from the Delta del Ebro

Tapas served with Albariño

Croquetas de Pollo

Makes approximately 15-20 croquetas. Note: You can substitute the chicken for mushrooms or jamon serrano to make different flavors of Croquetas. I like to use the leftover turkey from Thanksgiving.

Ingredients for Shredded Chicken

- 3 chicken thighs (bone-in, skin-on)
- 1 onion (chopped)
- 1 tomato (chopped)
- 4-5 cloves garlic
- 1 cup wine
- Salt and Pepper
- Olive oil



Important!

The chicken mixture needs to be thick and chilled so that croquetas will hold their shape.

Ingredients for Croquetas

- Finely Shredded Chicken
- 1 onion (chopped)
- 3 Tbsp Butter
- 2 cups milk
- ¼ tsp Nutmeg
- 1 cup Flour
- 1 cup bread crumbs
- 2 eggs (beaten)

Preparation of Shredded Chicken

1. Fry seasoned chicken until cooked, add onion, tomato, garlic and saute until softened.
2. Add the wine and cover for approximately 20 minutes until the wine is reduced by half.
3. Remove the chicken, deskin and debone and shred with forks or in food processor.

Preparation of Croquetas

1. Sauté the onion in butter until soft, add shredded chicken, add 1/4 cup of flour and nutmeg, mix well, slowly stir in milk, keep stirring until smooth and thick. Cook for 5 minutes.
2. Cool chicken mixture in the refrigerator for about 2 hours.
3. Form the croquetas and dredge in flour, egg, breadcrumbs.
4. Fry the croquetas in hot olive oil until golden all over, drain on paper towels.



Pulpo a la Gallega

Serves 12 to 20 appetizers. Serve either on a platter or on spoons for bite sized tapa. Or keep extra octopus for another recipe: its great in ceviche, salads or mixed with garbanzos.

Tip: to tenderize the octopus, freeze and defrost 1 or 2 times. When adding the octopus to boiling water, dip it in and out of the water 3 times before leaving it to boil. These techniques are the Spanish cook's way of relaxing the connective tissue to avoid rubbery octopus.

Ingredients

- 1 Octopus (Pulpo)
- 4-5 small Yukon Gold Potatoes, peeled
- 3-4 Bay Leaves
- Pimentón de la Vera Paprika
- Sea Salt
- 1 Tbsp Peppercorns



Preparation

1. Boil water, bay leaves, salt and peppercorns.
2. Add potatoes, bring back to boil and add the pulpo. Remove potatoes when done (about 20 min). Remove pulpo when done (about 1 hr). Test for doneness by inserting knife.
3. Arrange the potatoes with a piece of sliced octopus. Sprinkle with salt and Pimentón de la Vera. Drizzle with olive oil.



Picar served with Garnacha



Sopa served with Garnacha Blanca

Ajo Blanco (Cold Almond Soup)

Ingredients

- 1 cup blanched slivered almonds
- 2 cloves peeled garlic
- 1/3 cup of squeezed French Bread soaked in water
- Salt
- 4 cups cold water
- 1 cup Olive oil
- 1 Tsp white wine vinegar
- Grapes for garnish

Preparation

1. Process the almonds, garlic and bread until it makes a paste.
2. As the food processor is running, add the olive oil little by little, water and vinegar.
3. Salt to taste.
4. Chill in the refrigerator for 1-2 hours.
5. Upon serving, garnish with grapes on a skewer and drizzle or dot with EVOO.



Primer Plat served with Tempranillo

Piquillo Peppers stuffed with Bacalao

Ingredients

- 1 jar Piquillo Peppers (drained)
Reserve 2 peppers to make a sauce
- 1 piece of Bacalao (dried salt cod)
- 1 medium sized onion
- ¼ Cup Flour
- 3 Tbsp Butter
- 2 Cups Milk
- Parsley (garnish)



Preparation

1. To prepare the salt cod, place it in a bowl of cold water the night before and change the water several times to remove the salt. Remove bones, skin and shred it.
2. Melt the butter and sauté the onion until soft, add the Bacalao and let cook for approximately 5 minutes.
3. Make a béchamel with the onion and Bacalao mixture, let cool.
4. Meanwhile, make a quick sauce in a blender with 2 peppers, olive oil and salt.
5. Stuff the piquillo peppers with the Bacalao mixture.
6. Just before serving, warm the stuffed piquillos in the oven at 350 for approximately 15 minutes.



Esqueixada

Ingredients

- 6 oz Salt Cod/Bacalao (desalted, deboned and shredded)
- 2/3 cup Black Olives
- 1 onion (chopped)
- 1 large red or green bell pepper (chopped)
- 2 tomatoes (chopped)
- Cured black olives
- Extra virgin olive oil

Preparation

1. To prepare the salt cod, place it in a bowl of cold water the night before and change the water several times to remove the salt. Remove bones, skin, and shred it.
2. Mix the shredded salt cod with the chopped onion, pepper and tomatoes.
3. Add olive oil and garnish with the black olives.
4. Serve in a bowl or individual tapa spoons.



Bacalao (Salt Cod)

Before it can be eaten, salt cod must be rehydrated and desalinated by soaking in cold water for one to three days, changing the water two to three times a day.

In Spain, the fish is prepared for the table in a wide variety of ways; Tortilla de Bacalao, Bacalao al Pil Pil, Bacalao con Pimientos y Cebolla, Bunyols de Bacallà , Esqueixada, Amanida de Xató.



Paella de Campo served with Graciano

Paella for 12 people

Ingredients

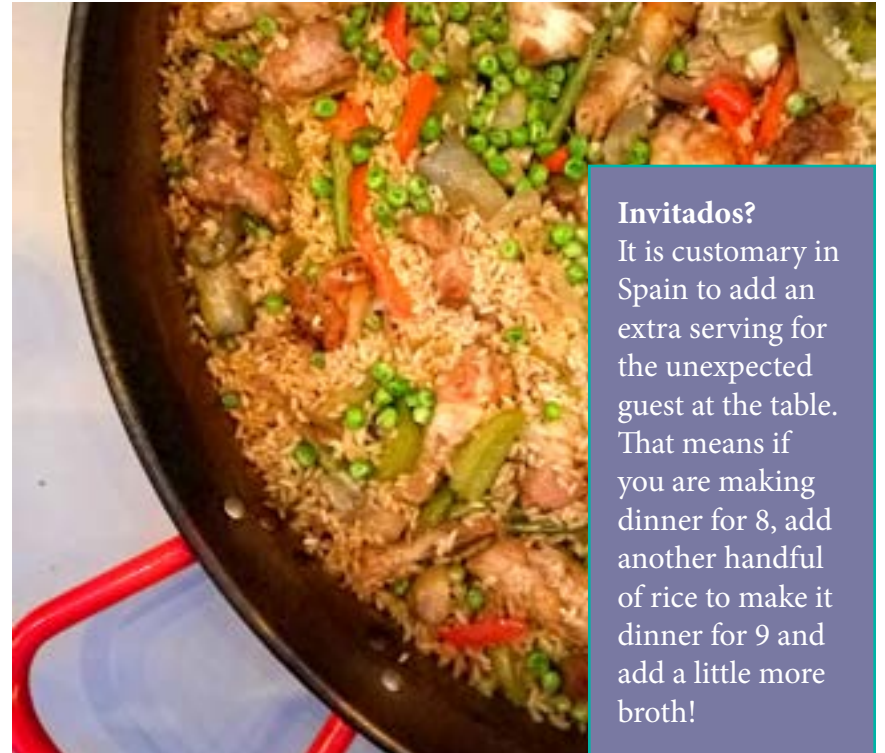
- 4 cups short grain rice (Arborio or Calrose)
- 8 cups homemade broth
- 1 large onion (chopped)
- 1 red bell pepper (sliced)
- 6 garlic cloves (minced)
- 1 tomato (chopped)
- 1 handful of parsley (chopped)
- 1 package of frozen artichokes (thawed and drained)
- ½ pound green beans (trimmed)
- ½ cup peas
- Salt and Pepper
- 1 cup olive oil
- 8-10 strands of Saffron (optional)
- 1 cup white wine (optional)
- 12 chicken thighs (bone-in, skin-on; cut into 2 or 3 pieces)
- 3 pounds of pork ribs cut into pieces
- (Optional: add rabbit, Cornish game hen, duck)

Preparation

1. Season the chicken and pork with salt and pepper.
2. Bring the broth to a boil. Set Aside
3. Boil the wine and add the saffron. Turn off heat and set aside
4. Mash a “Picada” of the garlic and parsley with a mortar and pestle (if you use a Cuisinart just pulse it so it doesn’t get too runny)
5. Fry the seasoned meat in the paella pan with olive oil until browned.
6. Add the red bell pepper, then the onion. Fry until cooked through but not browned.
7. Add the artichokes and green beans.
8. Add the “Picada” and mix everything together for about 5 minutes, then add tomato.
9. Add the rice and stir it into the ingredients until it is browned.
10. Add 6 cups of broth and the saffron infused wine. Mix and arrange

everything so it is even. Lower to medium heat. Don’t mix or stir the rice again! (This is not a Risotto) Let cook about 10 minutes.

11. Add the remaining broth as needed until the rice is cooked through and al dente.
12. For the last 5 minutes, bring the heat to high to burn the bottom just a touch to get the “socarrat.”
13. Turn off the heat. Cover with a kitchen towel for 5-10 minutes and serve.



Invitados?

It is customary in Spain to add an extra serving for the unexpected guest at the table. That means if you are making dinner for 8, add another handful of rice to make it dinner for 9 and add a little more broth!

Why not stir?

Because Mama Bel says so!!! (Meme’s mother). You want the bottom to form a crunchy crust called the “socarrat”. The “socarrat” is the most desirable part of a fideuà or paella. That crunchy bottom is like the golden brown crust of a French gratin!

Paella burner?

If you don’t have a paella burner, you can use a gas or charcoal BBQ to get evenly distributed heat.

Postre served with Late Harvest Graciano

Tres Culleres

Menjar Blanc

Ingredients

- 4 cups whole milk
- 2/3 cup rice flour
- 1/2 cup sugar
- 1 cinnamon stick
- 1 slice of lemon peel
- Ground cinnamon (for garnish)

Preparation

1. Boil 3 cups of milk. (reserve one cup cold)
2. Add the sugar, the cinnamon stick and the lemon peel.
3. Mix the rice flour with the cup of cold milk in a separate bowl. Mix until there are no lumps.
4. Remove the cinnamon stick and lemon peel from the boiled milk and whisk in the rice flour mixture. Turn the heat to low and continue stirring for 5 minutes.
5. Transfer to a large bowl or individual small pots and chill in the refrigerator for one hour.
6. Serve with a sprinkle of cinnamon for garnish.

Raspberry with Chocolate

Ingredients

- Fresh Raspberries
- Melting Chocolate

Preparation

1. Melt chocolate.
2. Drop nickle size puddles on parchment paper and top with raspberry.
3. Transfer dried chocolate drop to serving platter or spoon.

Marscapone with Mermelada de Higo

Ingredients

- Marscapone Cheese
- Fresh Figs (can substitute dried)
- 1 Bottle Bokisch Late Harvest Graciano
- 1 Cup Brandy
- Sugar (optional)

Preparation

1. Mix all ingredients together in a cast iron Dutch oven or soup pot.
2. Bring to a boil then simmer until the liquid has reduced.
3. Let cool, strain the figs and chop into bite sized pieces. (reserve the juice)
4. Serve over marscapone, drizzle with juice.



Tonight's Wines



Albariño - Las Cerezas Vineyard

Our Las Cerezas Vineyard Albariño comes from our “mother block” of Iberian varieties planted in 1999. The taste of the “terroir” comes through in the bottle with its luscious tropical notes of lychee fruit, pineapple and mandarin.



Garnacha - Terra Alta Vineyard

Gorgeous Garnacha is juicy and has an essence of strawberry rhubarb pie on the palate with some cranberry, raspberry and a touch of apple cider. This medium bodied wine has sophisticated dry tannins up front with a nice, long finish.



Garnacha Blanca - Vista Luna Vineyard

Garnacha Blanca, known as Grenache Blanc in France, is the white-berried form of Garnacha. It is a balance of fresh fruity flavors such as white peaches, orange blossom and thyme, combined with creamy flavors of melon and apple cider.



Tempranillo

Tempranillo exhibits a mélange of dark berries on the palate with dark chocolate, carob and tart raspberry plum jam. The beautifully structured tannins make this a perfect wine for aging in the Spanish tradition of Crianza, Reserva and Gran Reserva.



Graciano

There is a reason this is Markus's favorite variety and an essential part of the best Spanish Riojas. The natural acidity adds great balance to the silky smooth flavors and the amazing finish.



Late Harvest Graciano

The balanced structure allows the sweetness to come through without being overpowering. It is silky and smooth with flavors of blackberry syrup and chocolate covered cherries that end with lingering notes of candied orange peel.



Visit our Tasting Room and
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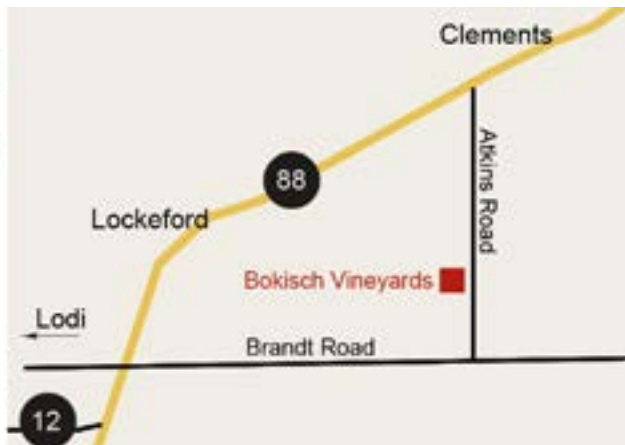


Bokisch Vineyards
Tasting Room

18921 Atkins Road
Lodi, CA

Open Hours:
Friday - Sunday
11 - 5 p.m.

(209)334-4336



www.LizBokisch.com

7 Vinos Blancos



5 Vinos Tintos



4 Vinos Tizona

