



A Taste of
Spain
Interactive
Wine Dinner

Bokisch
VINEYARDS

Liz Bokisch



Co-Owner/ CFO/Epicurean of Bokisch Vineyards
Liz's father inspired her first foray into winemaking and it continued when she and Markus became "garagistes". Liz collects recipes on their annual trips to Spain, gives cooking classes and hosts parties for Bokisch Vineyards. Liz also enjoys raising chickens, gardening, and her book club.

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. Meme cooked for our first Dinner in the Vineyard which many of our members still talk about as a wonderful evening. Her bubbly and easy going personality make learning to cook her recipes fun for people of any skill level.



Cooking Techniques from the Delta del Ebro

~ Menú del dia ~
Tapas
Amanida
Fideuà
Postre de Músic
Pa i Vi



Tapas

Jamón Serrano Cups with Figs and Goat Cheese

Ingredients

- Thinly sliced Jamón Serrano or Prosciutto
- 1 log of goat cheese
- 6-8 figs (cut into quarters)
- Balsamic glaze

Preparation

1. Preheat oven to 400 degrees.
2. Cut jamón into thirds and place in mini muffin tins to make a cup.
3. Bake 8 minutes or until crisp. Let cool.
4. Cut figs into quarters or even smaller pieces depending on the size of the figs.
5. Spoon goat cheese (about ½ teaspoon) into jamon cups.
6. Drop a tiny bit of balsamic glaze onto goat cheese.
7. Top with a fig slice.
8. Garnish with a bit of parsley if desired.

Seasonal Tip:

Try this with sautéed wild mushrooms when figs are out of season!



Pepperazi Mini Peppers with Queso de Cabra

Ingredients

- 1 jar Pepperazi Peppers
- Goat Cheese (1 log)
- Golden Raisins- 1 Tbsp
- Pine Nuts- 2 Tbsp
- Fresh Thyme & Parsley
- Bokisch Albariño

Preparation

1. Open the bottle of Albariño and pour yourself a glass.
2. Drain Jar of Pepperazi (reserve liquid).
3. Soak Raisins in warm Albariño, salt and pepper.
4. Toast Pine Nuts & let cool.
5. Drain Raisins and chop.
6. Finely mince the fresh Thyme. (1 Tbsp)
7. Whip goat cheese with 3 Tbsp reserved liquid in a bowl and fold in chopped raisins, pine nuts, and thyme. Add more liquid as needed.
8. Stuff each Pepperazi Pepper using a cake decorator or make your own with a plastic baggie.
9. Place on platter and decorate with chopped fresh parsley. Chill for 15 minutes before serving.



Manchego, Marcona, Manzana Salad

Ingredients

- Manchego Cheese
- Marcona Almonds (roasted)
- Apple (Fuji or Granny Smith)
- Fresh Chives (chopped)
- Extra Virgin Olive Oil
- White Balsamic Vinegar

Preparation

1. Cut Manchego into small pieces.
2. Coarsely chop Marcona Almonds.
3. Cut Apple into small pieces.
4. Toss first 3 ingredients in bowl
5. Mix with olive oil, vinegar and sea salt to taste.



Olé Albariño Watermelon Cocktail

Individual Servings

Ingredients

- 1 oz Bokisch Albariño
- 1 oz Vodka
- 1 oz Watermelon Juice
- 1 oz Simple Syrup
- ½ oz Fresh Squeezed Lemon Juice
- 1 ½ oz Soda Water
- Lemon Slices for Garnish
- Basil or Mint for Garnish

Preparation

1. Cut up ¼ of a seedless watermelon into chunks, put into a blender or Cuisinart and blend until smooth.
2. Make the simple syrup by boiling ½ cup sugar and ½ cup water. Let cool.
3. Add the wine, vodka, watermelon juice, simple syrup and lemon juice into a cocktail shaker with ice, shake and strain into a glass with ice.
4. Top the cocktail with the soda water and garnish with lemon and basil.



Allioli

Ingredients

- 3-6 cloves of garlic
- 1 cup olive oil
- 2 eggs
- 1/4 teaspoon sea salt

Preparation

1. Press the garlic into a bowl
2. Add the salt and mash into a paste. (get out that mortar & pestle!)
3. Put one egg plus one yoke into your food processor, add the garlic/salt paste and 1 Tbsp olive oil.
4. Turn processor on and keep on. Then, very slowly, drizzle the olive oil into the mixture until you hear it start to thicken. Continue until all oil is added. The consistency should be like a home made mayonnaise. (keep refrigerated up to 1 day)

Expert Tip:

Have both your eggs and oil at room temperature before starting. It will make the emulsification process much easier.



Amanida

Salad of Xató

Ingredients

- Romesco Sauce
- Curly Escarole
- 6-8 Anchovies (must be fresh-glass jar is best)
- 1 large can of Tuna
- 6 oz Salt Cod/Bacalao (desalted, deboned and shredded)
- 2/3 cup Black Olives (Nicoise or Arbequina)
- 2 ripe tomatoes (chopped)

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 and shred it.
2. Prepare the Romesco Sauce. (can be done up to a week in advance)
3. Rinse and separate the escarole into bite sized pieces.
4. Arrange the escarole on individual plates with pieces of salt cod, tuna (optional) and anchovies (optional), tomatoes and olives in an artistic design.
5. Drizzle the Romesco in a criss cross design over the salad.
6. Serve with crusty French Bread and extra Romesco sauce on the table.



Meme's Romesco

Ingredients

- 5 tomatoes
- 2 heads of garlic
- toasted bread (6 slices French Baguette)
- 4 dried Ñoras (Spanish peppers)
- 1 cup olive oil
- ¼ cup sherry vinegar
- ½ cup slivered almonds (toasted)
- ½ a fresh Cayenne pepper (or to taste)
- ¼ teaspoon sea salt

Preparation

1. Soak the Ñoras in water for 3 or 4 hours until soft, then remove seeds.
2. Grill the tomatoes and whole head of garlic until a little burnt on the sides, let cool.
3. Toast the bread on the grill or toaster and soak in water.
4. Peel the skin from the tomatoes and garlic.
5. Add the Ñoras, tomatoes, garlic and almonds to the Cuisinart.
6. Squeeze the water out of the bread and add.
7. Add the pepper, olive oil, vinegar and salt.
8. Blend everything together until smooth.
9. If too runny, add more bread; if too thick, add more olive oil. It should have the consistency of mayonnaise.



Liz's Romesco

Ingredients

- 1 cup Slivered Almonds
- 1 jar Roasted Bell Peppers (drained)
- 2/3 cup olive oil (regular-not Evoo)
- 2 Tbsp Tomato Paste
- 2 Tbsp Pimentón Dulce (Paprika)
- 2 Tbsp Sherry Vinegar or Red Wine Vinegar
- 2 Tbsp Lemon Juice
- 2 crushed Garlic Cloves
- ¼ tsp sea salt

Preparation

1. Roast almonds in oven or on stovetop
2. Whirl almonds in Cuisinart until ground
3. Add remaining ingredients (except olive oil)
4. With motor running, gradually add olive oil
5. Adjust thickness by adding more lemon juice or add bread crumbs if too runny. You can also add cayenne pepper for a kick!



Fideuà

*Servings for 8 people/ 30 minutes cooking time

Ingredients

- 2 quarts Fish broth (homemade-see recipe)
- 1 lb or 3 cups of fideo cut noodles
- 2 lbs of seafood:
bay scallops (I prefer the small ones), shrimp (with head on), mussels, clams)
- 1 lb of calamari (cut into rings)
- 2 white onions
- ½ cup of regular olive oil
- Salt
- 22 inch Paella pan or large frying pan

Preparation

1. Mince the onion.
2. Heat the broth to boiling then turn off.
3. Rinse and drain the calamari, shrimp and scallops. Make sure it is well drained and dry with paper towels so it doesn't spit when you add it to the olive oil.
4. Warm the olive oil in the paella pan and add the calamari.
5. Sauté until slightly golden, then add the onion and stir until it is translucent.
6. Add the fideos and stir constantly until golden. Immediately add the warm broth.
7. Let it cook on medium heat for 10 minutes. Do not stir!
8. Add the scallops and shrimp to the fideos by placing them deep in the noodles (arrange with artistic flair). Let cook for 10 minutes.
9. Turn off the burners and cover the pan with kitchen towels for 5 to 10 minutes.
10. If the fideos are standing up like they want to jump out of the pan, then you know they are al dente and ready to serve.
11. Serve with allioi (see recipe)

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 noodles to make it dinner for 9 and add a little more broth!

No Seafood?

Use chicken, pork and vegetables.

No paella burner?

You can use a gas or charcoal BBQ to get evenly distributed heat.

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!



Fish Broth

The fish broth is the most important ingredient in making a fideua. It is what the noodles soak up and that is what gives the flavor to the entire dish. We have tried using the boxed broth versus this homemade version and the difference is noteworthy. It really isn't that much extra work and believe me, it is worth it!

Ingredients

- 8 cloves of garlic
- 1 tomato
- 1 tablespoon of Spanish Pimenton de la Vera (substitute: Sweet Paprika)
- 3 quarts water
- ¼ cup olive oil or cover bottom of the stock pan
- 2 whole fish such as Talapia (or other sea fish)
- 1 whole crab (cleaned)
- One large stock pot
- Salt

Can't find ingredients?
Order online at
www.latienda.com
www.laespagnolameats.com
www.spanishtable.com

Preparation

1. Cut the garlic in half without peeling.
2. Cut the fish into two or three pieces (including the head and tail)
3. Crack the crab into two pieces (including the body)
4. Heat the olive oil in the stock pan, add the garlic and tomato. Stir until golden.
5. Add the Pimenton, stir quickly so it doesn't burn and immediately add the water.
6. Add the fish and crab.
7. Let come to a boil then simmer for ½ an hour.
8. Put the broth through a strainer and mash the remains against the side to squeeze out the rest of the juice (side note: if you have a chinois, now is the time to break it out!)
9. Add salt to taste (side note: you can add a couple spoonfuls of concentrate broth if you feel it needs a bit more intensity of flavor)

Want more flavor?

To get the best flavor, include the head and tail of the fish. The same goes for the crab. Just crack it in half to fit into the stock pot.



Postre de Músic

Musician's Dessert

Ingredients

- Shelled Walnuts, Almonds, Pine Nuts
- Dried Figs, Raisins, Dates
- Wedge of Cheese

Preparation

This simple but elegant Catalan dessert will make you want to linger at the table with good company. It is meant to be sipped and nibbled...leisurely! No need for a recipe, just arrange dried fruits, nuts and optionally, a wedge of a hard cheese, such as Manchego, on a pretty plate and serve with a sweet wine such as our Late Harvest Graciano.

Legend has it that the genesis of this dessert was the need to feed strolling musicians something that would sustain them and could be eaten while standing.

These days not only musicians eat this traditional dessert. It is served in many Catalan restaurants and homes.

Finally, a dessert you can eat with no guilt. Enjoy!



6 Vinos Blancos



4 Vinos Tintos



3 Vinos Tizona



Visit our Tasting Room and
Enjoy the Best View in Lodi

Open Friday to Sunday, 11 to 5 p.m.

Bokisch Vineyards
Tasting Room

18921 Atkins Road
Lodi, CA

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

(209)334-4336



Liz's Kitchen

Bokisch
VINEYARDS

LIFESTYLE
BLOG

Browse our lifestyle blog for

~ Recipes ~ Books ~ DIY ~ Hosting ~ Travel ~

We have posted more recipes to pair with romesco:



www.LizBokisch.com