Zuppa di pesce white wine

Verdicchio: Bucci Superiore 2014 – Pairing rating: 10.0 of 10.0 Sangiovese/Montepulciano Blend: il Casolare 2017 - Pairing rating: 9.0 Rosso Pice no Superiore: Velenori il Brecciarolo: Pairing Rating: 8.5 This month the Italian wine blog group decided to focus on the Pecorino grapes and other wines of the Marche region on the east coast of Italy. Food pairing ideas among these bloggers will surely abound, so please join us on Twitter Saturday morning at 10am CDT #ItalianFWT for chat and links to all your blog posts. The Marche (MAR-kay) region (or le Marche in Italian) is known for its very long stretch of coastline and therefore seafood. Other notable foods include pecorino cheese (Formaggio di Fossa), Porchetta (suckling pork stuffed herbs), Prosciutto di Carpegna, and olives ascolane (stuffed with olives, deep fried and fried). In this post, however, we decided to focus on the famous fish stew, Brodetto di Pesce Marchigiano, as well as red and white wines. Brodetto di Pesce a chowder said it was left to him by the Greeks. The combination of mussels, fish, tomatoes and spices allowed us to discover both red and white wine pairings. And while the adapted NYT Cooking recipe looks over long, the prep and execution are relatively simple. The result is a dish of overflowing-a-block fresh seafood rich in tomato-onion broth. Similar to Bouillabaisse and a little less grassy than Cioppino, which typically includes green peppers and oregano, the Brodetto was aromatic and vibrant, but cried out for the right wine pairing. Brodetto di Pesce Our first wine pairing choice was a red wine from Marche called Rosso Piceno. The Piceno name comes from the ancient Picini tribe that lived in this part of Marche until it was conquered by the Romans in 2 BC. They say Hannibal refreshed his troops with this wine. For this pairing, we chose Velenosi Rosso Piceno Superiore il Brecciarolo 2013 ($14). Il Brecciarolo is a mixture of 70% and 30% of Montepulciano and Sangiovese. Medium plus the weight of ripe, spicy, red and black fruits, the wine was exceptional at the price point. Destemmed fruit, 20 days of maceration and relatively neutral oak m ripening all add to the wine's refinement and balance. However, the dominant Montepulciano is too heavy and tannic for the delicious fish flavors of Brodetto. It is better to pair this wine with sharp cheeses and grilled red meat. We felt we needed an easier way forward and found that Fattoria San Lorenzo Il Casolare Marche Rosso in 2017 ($13). Il Casolare, a mixture of 50% Sangiovese and 50% Montepulciano, provided a better pairing alternative. Light to medium body with abundant red fruits, this juicy wine is clean, fresh, balanced and easy to eat. Fermented and 6 (3 + 3) matured concrete allowed sangiovese to spritely freshness freshness under control. Just the right weight and acidity for the tomato based Brodetto. We look forward to enjoying more of this wine at light summer fare. But the best just came. We found that the pairing is a white wine from the Le Marche region. Initially we thought that wine would be Pecorino, but we couldn't find any in Southern California, so we focused our attention on the more widely available white wine Le Marche called Verdicchio, in the Castelli di Jesi zone. And in our opinion, the best Verdicchio from this zone is produced by Villa Bucci. The Bucci Superior 2014 ($20) delivered notes of apples, pears and green herbs, with distinctive bitter-almond skin flavoring at the finish. Crisp and refreshing, this oakless white showed an ideal balance of fruit, acidity and alcohol: perfect with Brodetto. The Bucci Superior is also high on the pairing list for shrimp cocktails and simple grilled fish dishes. A final note on white Pecorino wine: Usually, Pecorino has medium-bodied and straw-colored tips for sage, thyme and mint on the nose. The acidity in the mouth is high (like a crisp Sauvignon Blanc) with apple, pear and citrus flavors evident. In Le Marche, seek out Cocci Grifoni Colle Vecchio; In the Abruzzo region, find the Pecorino by Cataldi Madonna and Tiberio Below you will find links to all posts compiled by fellow bloggers from #ItalianFWT Group. There's much to collect in wisdom and experience: Camilla's culinary adventures camilla dazzles us with oven-roasted trout citrus Salsa Crudo + 2017 Lunaria Civitas PecorinoGwendolyn, the Wine Predator in Pairing Pecorino d'Abuzzo with Ferzo: Lemon Caper Shrimp #ItalianFWTLinda my Full Wine Glass shares Sheepish with the new wine? Try Pecorino. #ItalianFWTCindy at Grape Experiences does a Spin Sip. Savor: 2016 Tenuta Cocci Grifoni Offida Pecorino Colle Vecchio and creamy garlic shrimp linguiniLauren at The Swirling Dervish asks: Looking for a new white wine to serve this spring? Try Pecorino from Tenuta Santori, Italy! Susannah of Avvinare shares Pecorino with Lady of Le Marche - Angela Velenosi- Velenosi ViniJeff of Food Wine Click goes on the hunt for Pecorino GrapeDavid's Cooking Chat Shares Baked Asparagus Past the PecorinoLynn of Savor in vintage Discover the Pecorino Grapes #ItalianFWT Yum Zuppa de Pesce white wine, when I was a kid I was hanging out in the neighborhood with my friends and I would call our moms to find out what they were doing for dinner. Whoever had the best dinner had to call their mother back and see if the others would join them. One day, my mom said we were having spaghetti for dinner. Everyone agreed they wanted to eat at my place. I knew my mother. enough food for 3 extra kids because as an Italian-American my mother always cooked enough food for an extra 6 families to stop... It's okay, it's okay. When we sat down to eat and my friends saw my family members lifting squid tentacs and clam bellies in their mouths... They screamed and ran out of the house. My mother looked at me and said: Doesn't everyone put squid in spaghetti? I guess not, but we... and so this pasta dish that contains seafood you want in it... I made clams, squid and shrimp... finishes the feast of seven fish. I passed a fish, we cooked 8 instead of 7,... but it's ok, more is always ok for Italians. Diane Balch Preparation: 20 min Serves 4-6 Ingredients: 1 pound seafood cleaned. Any selection: shrimp, squid, scallops, mussels, etc. This can be a frozen mixture. 1 pound Barilla Plus spaghetti or Schar gluten-free spaghetti 1/4 cup extra virgin olive oil 1 tablespoon anchovy paste or crushed paste whole bottled anchovies 4 cloves garlic minced 1 teaspoon or more red pepper flakes (or ground cayenne if serving to children) 1/1 2 cups of dry white wine 1/4 cup fresh chopped parsley (or 1/8 cup dried parsley) grated Parmesan cheese garnout salt and pepper to taste Directions: 1) Bring a well-salted sauce pot filled with 1/4 water to boil the dough. 2) Put oil, garlic, red pepper, anchovy paste, salt and pepper in a large pan. Medium-low anamti race. Don't toast the garlic. Mix and add the anchovy paste until dissolved in the oil. 3) Add the wine and seafood to the pan. Mix and boil for about 5 minutes until the water begins to evaporate and the seafood turns opaque. Be careful not to over cook seafood, it will be rubbery if you don't. 4) Add cooked pasta and parsley to the pan. Mix well, check if you need more salt and pepper and leave to stand for 5 minutes. Hosted by Home Maid simple and simple life and eating From: Life in My Empty Nest Artichoke Dip chili is everything that this surprising dip you can hold your hand in the pantry. Great this time of year when the guest pops in... ho, ho, ho. From: Miz Helen's Country Cottage Blueberry Sausage Cookie It's so important to balance the sweet and salty out of the parties. These cookies are the seasonal taste of blueberries... balanced spicy sausage, cheddar cheese and pecans... kicking little nibbles! From: My Carolina Kitchen Chicken Marbella Appetizer This significant appetizer is a wonderful combination of sweet and savory flavors. Note to readers: We'll be taking a foodie Friday break. There will be a link up next week. We'll meet back on January 4 to get back to sharing food together in the new year. I wish you joy and peace & have a good time at the table with friends and Instructions for the Friday linky: This is a food party please just link to food related posts. Thank you. Click on at least 3 other recipes. Subscribe to this blog by email or RSS... or my friend on Facebook spread the word: PIN, FB, TWEET, etc... This is the party. That's good for you and me. 1) Copy the Foodie Friday button html from this website sidebar.2) Paste this html into the html page of the recipe you want to link to Foodie Friday. You can also make a word link or put the button on the sidebar.   Please link back. 3) Copy the link to the recipes you want to add to Foodie Friday, not the website. You can publish up to 3 recipes that you haven't shared before. 4) Click next on this page.5) Past the link and type the name of the recipe, not the name.6) Choose how you want to download the image. Mar 8, 2018 6:14:57 INGREDIENTS DIRECTIONS Sauté the salmon, shrimp and combs in a heated pan with olive oil. In a separate pan over medium heat, add olive oil and garlic. Cook until the garlic began to brown for about a minute. Add a little salt and pepper to the salmon, shrimp and broth. Add the mussels and mussels to the garlic and immediately cover the pan with a lid to steam. Add salt and pepper and cover again. Be careful not to over-fry the seafood and remove it immediately from the fire when ready. Heat the fish stock in a separate container. It strengthens the fish stock with fresh fennet and a hint of Sambuca for sweetness. Add the fresh thyme and basil to the fish stock. To conclude, add fresh saffron to the pot. Once the shells have dilated, splash generously with white wine and continue to cook. Add the calamari and cherry tomatoes towards the end in order not to overcook. Add fresh basil and fortified fish stock, cover and leave to cook for 5 minutes. Slice the baguette, drizzle with olive oil, salt, pepper and broil to a crisp in the oven. Carefully arrange the seafood in a bowl and pour an abundant amount of broth on top. Garnish the dish with toasted baguettes and enjoy! Fish used in this recipe Shop mussels & mussel Shop for Salmon Shop for Shrimp & Scallop Shop for Squid Download the recipe (PDF) ↑ ↑