



Great Grog

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United Kingdom
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Rioja Vega Barrel Fermented White Rioja 2018 (White)



Rioja. A gorgeous peaches-and-cream ripe, rich white made from albino Tempranillo grapes.
Bottle No. 255



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Discount

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Manufacturer [RIOJA VEGA](#)

Description

A hugely popular choice at Simon's recent Rioja Vega wine dinner held at Martin Wishart's on the Shore. Absolutely fantastic.

A gorgeous peaches-and-cream ripe, rich white made from albino Tempranillo grapes. Fermented and aged in French oak for 6 months. 'Stunning' according to The Independent.....and us
13.5%

<http://www.independent.co.uk/life-style/food-and-drink/features/wines-of-the-week-rioja-vega-tempranillo-blanco-domaine-la-jasse-castel-pimpanela-montpeyroux-el-9983839.html>

Would be an excellent accompaniment to scallops...

Scallops, cauliflower puree, hazelnuts and pancetta

For 4 people

- 12 scallops (up to you if you want to use the roe or remove it)
- 1 small head of cauliflower broken into florets
- ½ tsp cumin seeds
- 8 slices pancetta
- 300ml of chicken stock
- Olive oil
- Handful of hazelnuts, blanched
- Squeeze of honey
- Knob of butter
- Splash of cream
- Salt and pepper

Put a glug of olive oil in a sauce pan and add the cumin seeds - when they start to become fragrant chuck in the cauliflower and coat with the oil.

Add the chicken stock and cook until tender and the chicken stock has reduced by half. Puree the mixture then pass through a sieve to ensure it's really smooth and silky, stir through some butter, add a touch of cream and season to taste.

To cook the pancetta brush a foil covered baking tray with oil and lay the pancetta on top. Bake at Gas mark 5 until crispy (around 7 minutes)

Fry the hazelnuts on a medium heat to warm them through and stir in the honey

Season the scallops and cook on a high heat (30 seconds should be enough on each side, depending on their size). They should be nice and brown on the outside and still soft. Add a large knob of butter in the last few seconds and transfer to a warm plate while you assemble the dish

To put the dish together spoon some of the cauliflower puree on the centre of each plate

Place 3 scallops on each plate and the two slices of pancetta in between and sprinkle over the hazelnuts and drizzle over any remaining butter