

A Pinot Noir and Paella pairing



PHOTO BY DAVID MIDDLECAMP

THIS CREATIVE PABELLA, prepared by chef Philip Krumal of Asuncion Ridge Vineyard and Inn, was a winner at last year's Pinot and Paella Cook-off in Templeton.

Pinot Noir has been paired with artisan cheese, decadent chocolate and flavorful meats — but paella?

The traditional Spanish dish of rice, saffron, seafood and any other ingredients on hand surfaced at the top in a debate about pinot's ultimate food pairing between Marc Goldberg and his wife, Maggie D'Ambrosia. The pair runs Windward Vineyards in Paso Robles, which produces pinot exclusively.

Tired of formal winemaker dinners, Goldberg launched the Pinot and Paella Cook-Off, inviting people out to the vineyard to try the pairing.

The event has grown to include 16 chefs from around the state and 12 Paso Robles pinot noir producers. Chefs compete to have the best-tasting dish and last year,

Philip Krumal won the coveted "Most Creative Paella."

Krumal — who runs the tranquil Asuncion Ridge Vineyard and Inn in the hills of Atascadero overlooking the ocean — promised that his dish is good, easy to make and tasty, even if not followed exactly.

"Paella does not have any real rules," Krumal said. "Variations of ingredients are encouraged."

And the dish pairs perfectly with a bottle of Windward 2005 Barrel Select Gold pinot noir.

— Dawn Rapp

Pinot & Paella Cook-off

June 10 from 2 to 5 p.m. at the Templeton Community Park
For info: www.windwardvineyards.com
or www.pinotandpaella.com.
Tickets: \$60. Proceeds benefit the Paso Robles Youth Arts Foundation

Paella with braised duck legs, lamb sausage, Spanish chorizo & shrimp

SERVES 6 TO 8 PEOPLE

- 1 stick of butter
- 6 oz. Mexican-style chorizo
- 2 cloves diced garlic
- 1-2 diced onions
- 16 oz. diced tomatoes
- 1/8 teaspoon Spanish saffron
- 1/4 teaspoon chili powder
- 6 oz. diced ham
- 6 to 8 duck or chicken legs
- 3 lamb sausages
- 12 to 16 raw tiger shrimp
- 16 oz. of Arborio rice, rinsed clean
- Chicken stock
- 1 egg
- 1/4 cup milk
- Japanese panko (or other bread crumbs)
- Salt and pepper to taste
- Garlic powder to taste

Fry seasoned duck or chicken legs until golden brown. Set aside and save fat. Sauté sausage in the same pan and then set aside and pat sausage dry. Sauté onions and garlic in that same

pan until onions are luminescent. Add diced hams, tomatoes, saffron and chili powder and mix well. Add rice and mix until thoroughly coated.

Slice sausage into 1/4 inch thick and add to pan. Cut butter into 6 equal sized pads and arrange evenly around pan.

Add duck or chicken legs and cover with enough chicken broth to cover rice by about 1/2 inch. Cover and simmer on low heat until liquid is completely absorbed (about 20 minutes).

For the shrimp:

Heat some saved duck fat in a fry pan.

Coat the shrimp with an egg and milk, mix and press with bread crumbs. Fry until golden brown.

Uncover paella and remove duck/chicken legs. Add salt, pepper and garlic powder to taste. Spread paella on a large platter, arrange duck legs and shrimp around the paella.

Serve with pinot noir.