

# Albourne Estate

SUSSEX // ENGLAND

## #40Ways Food Pairing & Recipe Ideas

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With a platter of tapas, mezze or antipasti

By

Salvatore Leone, Albourne Estate's Winemaking consultant.

To savour the complexity of the vermouth, drink it straight alongside a platter of Milano and Napoli salami, Parma ham, Pecorino cheese, Sicilian Nocellara olives and a mixture of nuts, including almonds.

The strong flavour of the cured Parma ham and the salami beautifully match the vermouth.

Their tender fats just melt away sip by sip and bite after bite, empowering both the vermouth and each of the meat's character.

For a Spanish angle, try with Manchego & membrillo (quince) paste, sliced chorizo and iberico ham and smoked parika almonds.



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With Chinese food

By

Tamlyn Currin, Drinks Writer

40 is a really good food drink...it would go well with a Chinese dim sum and Chinese food in general to complement the mix of sweetness and spice. When it's difficult to find a wine which would suit Oriental food's bold flavours of chilli, teriyaki and fish sauce, 40 would be great.

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In a crab linguine

By

Gary Rose, journalist at @TheWineNinjas

The sauce of this dish is usually based around onion, garlic, chilli, creme fraiche, parsley, crab, sometimes Crespo capers and a generous glug of white wine.

But I've found 40 Vermouth works just as well as the wine and infuses it with an interesting botanical dimension.

I grew up watching chefs like Keith Floyd using vermouth in French cuisine, so I had a hunch it would work.

## *Asparagus Soup with Vermouth*

By

*Simon Malik of The Sportsman Pub, Goddards Green, West Sussex.*

- Two tablespoons of olive oil
- One onion, finely chopped
- 400g/14oz asparagus, finely chopped
- 500ml/18fl oz hot chicken stock (vegetarians may substitute vegetable stock)
- Salt and freshly ground black pepper
- Four tablespoons of double cream
- One teaspoon of lemon juice
- One tablespoon of 40 Vermouth

Heat the olive oil in a saucepan over a medium heat. Add the onion and fry for four minutes, until softened. Next add the asparagus and cook for another two minutes. Then add the stock and bring to the boil. Season, to taste, with salt and freshly ground black pepper and reduce the heat to simmer for five to seven minutes, until the asparagus is cooked through. Finally add the cream, lemon juice and 40 Vermouth and blend with a hand blender until smooth.

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## *Gemelli pasta with anchovies, tomatoes and mascarpone & Vermouth (Serves 2)*

- 175g/6oz gemelli pasta
- one tablespoon olive oil
- six anchovy fillets, finely chopped
- one garlic clove, crushed
- ¼ tsp dried chilli flakes
- 150g/5½oz cherry tomatoes, halved across the equator
- four tablespoons 40 Vermouth
- two tablespoons mascarpone
- one tablespoon finely grated parmesan plus extra to serve
- two tablespoons finely chopped flat leaf parsley, plus extra to serve
- salt



Bring a large saucepan of salted water to the boil. Cook the pasta according to packet instructions, but start checking a good two minutes before you're told it should be ready.

Meanwhile, put the oil and anchovies into a heavy-based wok, and cook, stirring over a medium heat for about one minute, or until the anchovies have almost dissolved into the oil. Stir in the garlic and chilli flakes, then turn the heat up a little and add the tomatoes, stirring gently for two minutes, or until they begin to soften. Pour in the 40 Vermouth, let it bubble up, then stir and push the tomatoes about in the pan for two minutes until they have broken down a little in the thickened, reduced sauce. Take the pan off the heat, stir in the mascarpone and, when it's all melted, stir in the parmesan and parsley.

Before you drain the pasta, lower in a cup to remove some of the cooking water. Add a tablespoon or so of the cooking water to the pasta sauce; this will help the sauce coat the pasta. Drain the pasta, add it to the sauce and toss well to mix, adding more of the pasta cooking water if needed. Sprinkle with a little parsley and take the parmesan to the table to serve

## Desserts

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### *Simply Over Ice cream*

By

*James Hawkins, co-owner of Hawkins Bros. Fine English Wines, at Godalming, Surrey*

Pour 40 Vermouth over Green & Black's Vanilla ice cream. The sweetness of the ice cream complements the drink nicely. About half a shot is perfect with two scoops. It elevates ice cream to a sublime new level of opulence. But be careful not to go overboard. You don't want to end up with 40 ice cream soup.

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### *A quick special dessert*

By

*Karen Morton, presenter of the RadioReverb Food & Drink Show*



Whip up some mascarpone cheese with melted dark chocolate, a splash of 40 Vermouth and crumble in a couple of amaretti biscuits and stir together. Serve it in delightful espresso cups or small stemmed glasses with a fresh raspberry on top.