

## **What's cooking?**

With all the promise of Swartland's quality and value why not turn your next meal into a celebration by preparing this delicious recipe from Jenny Morris, the Giggling Gourmet toasting our 60 years with the Winemakers choice.

Try this at your next dinner party and be ready to receive loads of compliments!

- From More Rude Food by Jenny Morris.

### **Pork kebabs scented with Indian spices**

1kg cubed pork neck  
1 cup natural yoghurt  
1 tbl ground coriander  
1 tsp ground turmeric  
1 large green chili, finely chopped  
1 tsp ground cumin  
3 cloves garlic crushed  
1 tbl ginger finely grated  
2 tbls fresh coriander chopped  
1 tsp salt  
10ml lemon zest, finely grated  
4 large pre-soaked wooden skewers  
Olive oil for frying

1. Preheat oven to 180 degree C
2. Place the pork in a glass bowl
3. Mix together all remaining ingredients and thoroughly coat pork cubes. Cover and marinate for five hours
4. Thread pork on to skewers, heat oil in a non-stick frying pan and fry the kebabs in batches: 2 minutes per side. Pack on to an oven tray and cook for five minutes. Remove and let the pork rest before serving.
5. Serve on a pile of caraway slaw with orange dressing

Lift a glass of Winemaker's Choice and enjoy!!

### **Then just when the sweet bug hits you enjoy some of our dessert wines!!**

There's nothing quite as delicious as a good dessert wine! Satisfying the craving for something sweet that so often comes after a rich meal the wine matched to a dessert should enhance and tantalize the palate with a balance of acidity and sweetness – a sunburst that lingers on the tongue.

Served typically in small glasses these elegant wines are sipped gently allowing the flavours to develop as a lasting memory to a delicious meal. These wines can be cellared for up to ten years – if you can resist not quaffing them now!!

With Swartland Winery the choice is wide and the quality is superb. From their Jerepigos (white and Red) through to their Hannepoot and on to award winning Ports the selection is perfect to end any meal whether it be as an accompaniment to a dessert or part of a recipe.

A bouquet of rich fruit aromas dominated by peeled pumpkin. Is the promise of the White Jerepigo. Temptation beckons when the wine is used by the innovative cook to create not only gorgeous desserts like jerepigo peaches and geranium cream but as a marinade to tenderize meat and add flavour to stews and sauces.

Rich and ruby red is the Red Jerepigo and you can taste the sweet raisin flavours on the palate. Upfront overripe blackcurrants tickle the nose and the alcohol gives a roundness and fullness. Poured over ice cream this is decadence at its best.

The humble Hannepoot offers up its secrets with a golden colour and flavours reminiscent of the Wilson toffee brand with the waft of Muscat showing its heritage. Not just for serving with fresh fruit salad it is a delightful aperitif with crushed ice and bitter lemon. A versatile varietal it is widely planted throughout the wine world and was probably developed locally from the Spanish grape cuttings introduced to South Africa by Jan van Riebeeck in the 1650s. Known for its dessert wine qualities as well as for table grapes and raisins South Africa has the highest percentage of plantings of this varietal in the world.

Swartland's award winning Ports are the crown at the end of the meal. Tinta Barocca is the varietal and, fortified with brandy spirits, it is kept for a few months in the tanks to soften the alcohol allowing the intense raisin and toffee flavour to develop to its fullest. Superbly balanced as a drink ring the changes from the traditional and try using this as a marinade for pork – supremely different but a fitting compliment.

On to the king of the crop: the Vintage Port. Fortified with brandy spirits this port spends 24 months in French barrels. Ripe plum and raisin aromas hit the nose and the palate enjoys rich and intense ripe plum berry with an underlying spicy character, complemented by well integrated oak flavours.

The lingering aftertaste is the moment when you know that your evening is complete and the dessert wine has given of its best.

**ends**