

Clam, Shiitake, Chorizo Cinzano Stew With Garlic Bread

Recipe by: *Russell Lichtenthal, Global Sales Director*

Flâneur
WINES

PAIRING SUGGESTION:

Carbonic Pinot Meunier

La Belle Promenade Pinot Noir

Cuvée Constantin Pinot Noir

SERVES 4 PEOPLE

“Something magical and exciting happens when the earth & sea come together in perfect harmony; and when you are left with a bowl of murky, salty, spicy and fragrant broth to sop up with a chunk of crusty bread....what could be better for your soul?! This dish is deep, warm, and richly spiced with an earthy quality that pairs best with the unabashedly fruit forward and cheerful nature of our Carbonic Pinot Meunier.



Try it with our Cuvée Constantin or La Belle Promenade Pinot Noir if you are seeking something a little richer.”

FOR THE BREAD

- 1 baguette
- ¼ cup dry red wine
- ¼ cup olive oil
- 6 cloves garlic (thinly sliced)
- 2 tbsp fresh thyme leaves

Step 1: Heat oven to 400*

Step 2: Slice the baguette as if you are making a sandwich.

Step 3: Brush both halves with red wine and then olive oil.

Step 4: Sprinkle the garlic and thyme.

Step 5: Put the halves back together again and bake in the oven, unwrapped for 5 minutes.

Step 6: Cut into 4 inch pieces and serve warm.

FOR THE STEW

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- 4 tbsp olive oil
- 1 medium red onion, 1/2 inch dice
- 8oz shiitake mushrooms (remove hard part of stems)
- ½ lbs. cooked Spanish chorizo (thinly sliced)
- ½ cup Cinzano Rosso Vermouth
- 1 ½ cups basic tomato sauce
- 1 cup dry white wine
- 24 little neck clams (scrubbed, rinsed)

Step 1: On the stove, heat the olive oil in a heavy bottomed large pot until smoking. Add the onions, chorizo and shiitakes. Lower heat to medium and cook until the onions are soft, 7-10 minutes.

Step 2: Add the Cinzano Rosso and bring to a boil, then add the tomato sauce and white wine and bring to a boil.

Step 3: Immediately add the clams and cover the pot. Cook until the clams are opened, about 5 minutes. Once the clams are opened they are ready. You don't want to overcook them.

Step 4: Remove from heat. Drizzle some extra virgin olive oil and chopped parsley over the top and serve immediately. Transfer to a deep platter or just serve this rustic beauty in the pot itself!