



Food & Wine
The Ultimate Due
at
Hermann J. Wiemer
VINEYARD



*Quick Cured Salmon with Cucumber & Red
Onion Salad & Mustard Sauce*

Salmon

24 oz Fresh good quality salmon, thinly sliced
1/3 cup Kosher salt
1/3 cup Sugar
3 Tbs finely chopped dill
1 Tbs Freshly cracked black pepper

Cucumber Salad

3 Medium-sized Persian cucumbers sliced
½ Cup thinly sliced red onion, soaked in cold water for 20 minutes (this removes some of the harsh onion flavors and makes them crispy)
1 Tbs Extra Virgin Olive Oil
1 Tbs White wine vinegar
Salt and a pinch of sugar

Sauce

¾ Cup Mayonnaise
¾ Cup Sour Cream
½ Cup coarse mustard such as country Dijon
2 Tbs Apple cider vinegar
2 Tbs Brown sugar
Salt to taste

Place salt and sugar in a blender and mix until it becomes a fine powder, (this will allow it to quickly melt on the salmon and cures it fast), mix in the dill and black pepper. Layout the salmon slices on a tray, sprinkle the salt and sugar mixture on top and sit for 20 minutes.

Mix the cucumber with the red onion, Extra Virgin Olive Oil, and vinegar, and season with salt.

Mix the vinegar and sugar until the sugar is melted, mix with the rest of the ingredients for the sauce, and season with salt.

Arrange the salmon slices on a platter, serve with the cucumber salad, mustard sauce, crispbread or warm baguette, and lemon wedges.

*Paired with
Gruner Veltliner*



*Chilled Pea Soup with Shrimp, Mint
Cream & Brioche Croutons*

1 pound fresh or frozen green peas
2 ½ Cups of chicken or vegetable stock
3 Tbs Chopped shallots
½ Tbs Butter
½ Tbs Lemon juice
Salt and fresh cracked black pepper to taste

8 Medium-sized shrimp fully cooked and cut into three pieces

1/3 Cup crème fraîche or sour cream
1 Tbs Chopped mint
Salt to taste

3 Sliced of brioche bread
3 Tbs Melted butter
Old bay seasoning

Mint leaves to garnish

In a pot melt butter, add shallots, and sweat for 2 minutes on medium heat. Add broth and peas, cook for about 5 minutes, or until the peas are fully cooked. Mix in a food processor until smooth, season with salt, add lemon juice, and let cool.

Mix the Crème Fraiche with mint and season with salt.

Brush the brioche slices with the melted butter, sprinkle the old bay seasoning, and toast in the oven until golden brown, cut into 4 pieces.

Dived soup into 4 bowls, add six pieces of shrimp to each bowl, drizzle Crème Fraiche and add croutons and garnish with the mint.

*Paired with
Cavee Brut*



Roasted Cauliflower with Creamy Lentils & Spiced Yogurt

1 large head of cauliflower cut into medium-sized florets
3 Tbs Extra Virgin Olive Oil
Salt and black pepper

Lentils

1 Cup of small green or black lentils
3 Tbs Butter or oil
1/3 cup finely diced sweet onions
1 Tbs Finely diced ginger
1 Clove of garlic minced
2 Tbs Tomato Puree
3 cup vegetable stock or water
½ tsp Curry powder
½ tsp Smoked paprika (optional)
½ tsp Chili flakes (optional)
Salt to taste



*Paired with
Riesling Dry*

Sauce

1 cup Greek yogurt
1/3 tsp Garam masala
1 Tbs Lemon juice
Salt to taste

Cilantro and other herbs such as chives and thyme blossoms for garnish

Boil the cauliflower in salted water for four minutes. Drain in a colander and toss the cauliflower in the oil and season with salt and pepper. Place on a baking sheet and roast in the oven at 400F until golden brown, stir occasionally.

Melt the butter in a pot, add the onions, ginger, garlic, smoked paprika, chili flakes, and curry powder, and sweat for three minutes on medium heat without giving them any color. Add the liquid and lentils and let simmer for about an hour stirring occasionally and adding more liquid if needed until the lentils have a creamy texture. Season with salt.

Mix the yogurt with garam masala and lemon juice, season with salt.

In a serving platter place the lentils on the bottom, place the cauliflower on top, add dollops of the yogurt and garnish with the herbs.



Roast Pork Belly with Sweet Soy,
Scallion & Egg Fried Rice

2 Pounds of skinless pork belly, as meaty cut as possible
2 Tbs Salt
2 Tbs Sugar
1 tsp Chinese five-spice powder

Fried Rice

6 Cups cooked Jasmine or short-grain Japanese rice
1 Cup of finely sliced scallions
2 Tbs Minced ginger
1 Minced clove of garlic
1 Tbs Sesame oil
2 Tbs Neutral cooking oil such as grapeseed or canola oil
1 Tbs Soy sauce
4 eggs and 4 egg yolks beaten

Julienne of sweet soy sauce, ginger, and cilantro to garnish.

Mix salt, sugar, and five-spice powder in a small bowl. Rub the pork belly with the mixture and place it on a wire rack with a pan underneath. Put it in the fridge for 24 hours. Discard the liquid in the pan and pat the pork belly dry with paper towels. Roast for an hour at 450F, turn down the heat to 250F, and continue to roast for another hour and a half. Baste the pork from time to time with the fat from the pan. Let the Pork belly rest for 30 minutes.

Heat the sesame oil in a small sauté pan add the eggs and scramble them until still a bit creamy. Heat the oil in a wok or large sauté pan until very hot, add the rice and fry until parts of it become crispy, add the ginger, garlic, scallion, and soy sauce and mix well, at the end add in the eggs and mix well until the egg is in small pieces.

Place the fried rice on a plate, put sliced pork belly on top, drizzle sweet soy sauce on top and garnish with ginger and cilantro.

*Paired with
Josef Vineyard Late Harvest Riesling*



*Lemon & Basil Chicken Paillard. Grilled Romaine Lettuce.
Blistered Cherry Tomatoes. Parmesan Dressing*

4 Skinless chicken breasts, 5-6oz each.

1 cup Extra Virgin Olive Oil

1 cup basil leaves

Zest from one medium lemon

1 tsp Kosher Salt

2 Head of Romaine lettuce.

1 Tbs Extra Virgin Olive Oil

Salt to taste

1 Pint cherry or grape tomatoes

1 Tbs Extra Virgin Olive Oil

1 tsp Sugar

Salt to taste

Sauce

2 Poached eggs (Poach eggs for 3min)

1 cup grated parmesan cheese

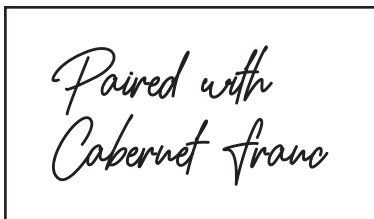
2 tsp Dijon mustard

3 Tbs Mayonnaise

3 tsp Sherry vinegar

3 Tbs Extra Virgin Olive Oil

Salt and freshly cracked black pepper to taste



Shaved parmesan

Basil leaves

2 Lemons cut in half

Place one cup of Extra Virgin Olive Oil, basil, lemon zest, and one teaspoon salt in a blender and blend until smooth, about a minute. Place each chicken breast between two double layers of plastic wrap and use a meat mallet or a small heavy pot to pound the chicken breast until about a 1/3 inch thick.

Place all the ingredients for the dressing in a blender and blend until smooth, season with salt and black pepper.

Cut the romaine lettuce in half, drizzle the cut side with the oil, and season with salt. Grill the lettuce for about 1 minute or until the lettuce starts to char, but not burn. (This can also be done in a sauté pan.) Cut each half into three pieces.

Place the tomatoes in a bowl and toss with the oil, sugar, and salt. Heat large sauté pan until it is very hot, add the tomatoes and sauté them until the skin starts to blister, set aside.

Cut the lemons in half and char in the same pan as the tomatoes (cut side down). Caramelize until dark golden brown, about 2 min.

Season the chicken breasts with salt and pepper and brush them with basil oil. Cook the chicken for 2-3 min on each side on the grill or in a very hot sauté pan.

Place one chicken breast on each plate, place three pieces of romaine lettuce on top, and a quarter of the tomatoes. Drizzle the dressing on top, and serve the extra dressing on the side. Place one piece of the lemon on each plate and garnish with the shaved parmesan and basil leaves.



*Instant Pot Braised Ox tail. Carrots,
Shallots, Lemon & Parmesan-Polenta*

4lb Oxtail
12 Shallots peeled
3 Medium carrots cut in 1.5 inch pieces
2 Whole garlic cloves (optional)
1 Tbs Soy sauce
2 Tbs Olive oil
3 Tbs Tomato paste
2 Bay leaves
2 Stems of thyme
2 Stems of oregano
1 Inch of sliced ginger
Salt
Black pepper
1 Lemon
1.5 Cup white wine
1.5 Cup Beef or chicken stock (can be replaced with water as well)



Paired with
Blaufrankisch

Polenta

4 Cups chicken stock
1 Cup polenta
1/2 – ¾ Cup grated Parmesan cheese
3 Tbs Butter
Salt to taste

Brown the oxtail in the oil on all sides, can be done in the instant pot, but I prefer a regular sauté pan as you get more color. Place the oxtail in the instant pot. Using the same sauté pan brown the carrots, shallots and add the tomato paste for the last couple of minutes. Deglaze the pan with the white wine and reduce by half. Place in the instant pot. Add the garlic, bay leaves, thyme, oregano, ginger, soy sauce and stock. Cook on high pressure for 45 min and leave it for 20 min for natural release. Take out the oxtail and reduce the sauce with the carrots inside. The carrots will break down a bit and help thickening the sauce. Add back the oxtail and season with salt and black pepper. Add zest from the lemon and add some lemon juice, tasting so it is not too acidic. Garnish with roughly chopped parsley.
Tips: The oxtail is always better if cooked the day before. This recipe can also be done with short ribs.

Bring chicken stock and salt to a boil. Whisk in the polenta and reduce to a simmer, whisk frequently and cook until the polenta is soft, about 30 min. Change from whisk to wooden spoon when the polenta gets too thick, and add more liquid if necessary. Take off the heat and add the cheese and butter.



Mushroom Bolognese with Pasta
Recipe by Chef Nils Noren

wine pairing:
Hermann J. Wiemer Vineyard
Blaufränkisch

For more recipes & pairing ideas visit:
wiemer.com

Mushroom Bolognese with Pasta

2 lb Finely chopped mushrooms. Use a mix of cremini, shiitake, and wild mushrooms such as chanterelles and porcini.
1 cup finely diced onion
1 cup finely diced carrots
1 cup finely diced celery
28 ounce can of Whole peeled plum tomato, crushed
3 Tbs Extra Virgin Olive Oil
3 garlic cloves
3 Bay leaves
¼ cup Tomato paste
2 cups Dry White wine

2 large sprigs of basil
2 Tbs Chopped fresh oregano (or 2tsp dried)
2 Tbs Soy sauce
2 Tbs Miso (optional)
1 cup Almond milk (optional)
Salt
Black pepper

400 g Tagliatelle or Pasta of your choice.
½ cup Chopped unsalted pistachio nuts
Grated Parmesan cheese

Clean mushrooms in a large bowl with cold water. Pour the water off (Do not dry the mushrooms) and finely chop them. This step can also be done in a food processor fitted with a steel blade.

Heat olive oil in a 12" pan and cook mushrooms until water has evaporated and they start to brown, about 10 minutes. Add the whole garlic cloves, onions, celery, and carrots. Cook for 3 minutes. (8 minutes if you prefer the vegetables to be soft). Add tomato paste and cook for 2 minutes. Deglaze with white wine and cook until the liquid has almost evaporated. Add tomatoes, basil, soy sauce, miso, and almond milk. Bring to a boil and let simmer uncovered for about 20 minutes. If you find the liquid in the pan has become insufficient, replenish it with 1 or 2 Tbs water as needed. Remove basil sprigs and garlic cloves, add chopped oregano, and season with salt and pepper to taste.

Cook pasta. Reserve about a cup of pasta water.

Tip - Use just enough water to cover the pasta. This allows the pasta to retain more starch on the outside which will help the sauce stick to it.

Mix the hot pasta with the mushroom bolognese, add some of the pasta water to thin the sauce if necessary.

Sprinkle the chopped pistachios on top and serve with freshly grated parmesan cheese.



Chef Niklas Noren

Nils started his cooking career in his native Sweden and worked at many top restaurants there and as Head Chef at KB restaurant received a star from Guide Michelin. Nils moved to New York City to work alongside Marcus Samuelsson at Restaurant Aquavit as Chef de Cuisine before being promoted to Executive Chef. During his tenure at Aquavit the restaurant received two Three Star reviews from New York Times, Three ½ Stars from NY Post as well as being named the 8 best restaurant in NYC by NY Magazine.

Nils left his position at Aquavit 2006 to accept the prestigious position as VP of Culinary and Pastry Arts at the International Culinary Center, host to the French Culinary Institute and Italian Culinary Academy. He successfully built the schools programs from 12 to over 80 as well as managing a 50% growth in revenue, while building its reputation to one of the best in the world. He also oversaw the consulting arm including developing culinary and restaurant management programs for the Irish government.

In 2010 Nils left the position to join Marcus Samuelsson Group as VP of Restaurant Operations. During his time at MSG he managed and restructured the business including Red Rooster Harlem as well as building its global brand. During the past three years Nils has concept developed and overseen 25 restaurant openings for the group both domestically and internationally.

Nils left MSG in 2015 and started his own consulting company managing, advising and developing concept for a wide variety of clients including Fairmont Hotels, Hard Café Hotels, private clubs and restaurant groups.

Nils has worked on several cookbooks as well as published his own award winning book "10 Tekniker 100 Recept". Nils has appeared on numerous TV shows, as a Judge on Top Chef, a Competitor on Top Chef Masters and on Beat Bobby Flay to mention a few.

Publishing associations included with the NY Times and as contributing authority for Food Arts Magazine, Art Culinaire, Saveur Magazine and many more. Nils has been a feature presenter in such diverse venues as Star Chefs International Congress, AACF Conference, Design InDaba and at Philip Johnson's Glass House. Nils sits on the Board of Directors for the Gohan Society with a mission to promote Japanese cooking primarily in New York City. He is also on the Culinary Board for the Museum of Food and Drinks, MOFAD.