



Food & Wine
The Ultimate Due

at

Hermann J. Wiemer
VINEYARD

Recipes By
Chef Nils Noren

Photos By
Paul Brissman



HJW Spice Roasted Holiday Nuts

6-8 Servings

Ingredients

2 Tbs Olive oil

1 Tbs White Sugar

1 Tbs Mild Curry Powder

4 Rosemary Sprigs

7 oz (about a cup) of unsalted mixed nuts of your choice. (Almonds, Cashews, Pecans, Walnuts, hazelnuts)

Seasalt to taste

1. On the stove, preheat a 10-12 inch skillet on medium heat for about a minute.
2. Add oil, curry powder, sugar, and rosemary sprigs.
3. Stir with a spoon until sugar is dissolved, 2-3 minutes.
4. Add nuts, and stir to combine and to ensure even cooking. Roast for 5-7 minutes.
6. Remove pan from stove. Let cool for a minute, add salt to taste.

Enjoy warm, or let cool completely in the pan. (they'll crisp up as they cool)

Nuts can be stored in an airtight container at room temperature for up to 4 weeks.



*Paired with
Cuvée Brut*



*Curry & Yogurt Marinated Chicken with
Crispy Potatoes, Kale Salad and Ricotta*

Ingredients

2lb Skinless boneless chicken thighs cut into 2-inch pieces
1 cup plain yogurt (regular or low-fat)
1 Tbs mild curry powder
2 Tbs Kosher salt
8-10 ounces washed and dried kale leaves, thick stems removed.
1/4 cup sliced or slivered almonds
1/4 cup dried cranberries
2 Tbs fresh squeezed lemon juice
1 Tbs extra-virgin olive oil
1 Tbs honey
1/2 tsp Kosher salt
6 large, about 2lb, Yellow potatoes, peeled and cut into 2-inch cubes.
1/3 cup Olive oil
Kosher Salt

In a large bowl, mix yogurt with curry powder and salt. Add cut-up chicken and stir to combine. Cover and let marinate at room temperature for 20 min. (Chicken will be mushy if left in marinade for more than 2 hours).

Gather a large handful of kale leaves at a time and cut them into 1/8-inch-thick ribbons. In a large bowl, add olive oil, lemon juice, honey, 1/2 tsp salt, almonds, and cranberries. Stir with a fork until combined. Add cut-up kale and toss thoroughly to coat. Taste for salt, and add more as needed.

Boil potatoes in salted water for 5 min, drain, and let cool for 5 minutes.

Preheat the oven to 450F. Add 1/3 cup of oil to a roasting pan and place in the oven for 5 min. Add potatoes to roasting pan. With a spoon or spatula coat the potatoes with the oil. Roast until golden brown, 20-25 min. Stir once or twice to prevent potatoes from burning.

Remove roasting pan from oven and place chicken pieces evenly on top of the potatoes. Roast for an additional 10 minutes. If chicken or potatoes start to burn, cover with aluminum foil.

Remove the roasting pan from the oven and spread kale salad on top of chicken and potatoes.

Serve with Ricotta cheese on the side.

Paired with Flower Day Dry Riesling



Slow-Roasted Pork Shoulder Taco Tray

4-6 Servings

Step 1

4-5 lb pork shoulder cut into 5-6 inch pieces.

¼ cup Kosher salt

¼ cup sugar

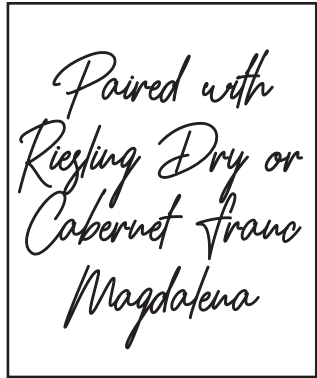
1-1/2 tsp crushed oregano

1 tsp onion powder

½ tsp garlic powder

½ tsp chili powder

⅓ tsp ground cumin



Mix dry ingredients in a small bowl. Cut pork into 5-6 inch pieces and place in a bowl. Pour spice mix over pork, and with your hands, gently rub until all pieces are covered. Cover and refrigerate for 24 hours.

Preheat oven to 250F. Spread the pork evenly on a baking sheet. Roast for 4 hours. Let rest for 20 min. Cut pork into ½ - ¾ inch cubes.

Step 2

½ head of red cabbage (about 1lb) cored and shredded

3 Tbs lime juice

2 Tbs sugar

1 tsp Kosher salt, or to taste.

2 Avocados cut in quarters peeled, and sliced lengthwise.

1 pint grape tomatoes cut in quarters

½ medium red onion, peeled, cut in half, and sliced very thin. Put the slices in a small bowl and cover with cold water. Let sit for 20 min. Soaking them in cold water takes away the intense, sharp bite from the raw onion.

Combine lime juice, sugar, and salt in a salad bowl. Beat with a fork or whisk until combined. Add cabbage and toss well.

To Assemble

On a sheet tray, place the diced pork and tomatoes and heat for about 5 min at 350F. Remove from oven and place cabbage, red onion, and avocado on top. Garnish with cilantro.

Serve with tomatillo salsa, warm corn or flour tortillas, lime wedges, and optional sour cream and hot sauce.



Herb Marinated Shrimp. Roasted Fall Vegetables. Picked Red Onion & Mustard Sauce

4-6 Servings

Ingredients

20-30 Large head-on shrimp (5 per person)
1 Tbs finely chopped Italian parsley
1 Tbs finely chopped oregano
1 Tbs finely chopped basil
½ Tbs finely chopped thyme
4 Tbs extra-virgin olive oil
1 tsp smoked paprika
1 Tbs Kosher salt

In a bowl large enough to fit the shrimp, mix chopped herbs with oil, smoked paprika, and salt. Add shrimp, and with spoon or spatula gently stir to coat. Cover and let marinade in the fridge for an hour.

Quick-Pickled Red Onion

1 medium red onion, peeled, cut in half, and thinly sliced.
¼ cup sugar
⅓ cup apple cider vinegar (red, white, or sherry vinegar works too)
½ cup water
½ tsp Kosher salt

Add vinegar, sugar, water, and salt to a small saucepan. Bring to a boil. Remove from heat and add sliced onions. Let sit until ready to serve.

Mustard Sauce

2 Tbs course Dijon mustard
1 Tbs Dijon mustard
1 ½ cup sour cream
Kosher salt to taste

Combine all ingredients in a small bowl. Cover and keep refrigerated until ready to use. (recipe contd.)

*Paired with
Riesling Reserve Dry*

Roasted Vegetables

10 oz Brussels sprouts, cut in half

10 oz squash (butternut or kabocha) diced into 1.5-inch cubes

10 oz sweet potato peeled and cut into 1.5-inch cubes

10 oz baby carrots

3 Tbs extra-virgin olive oil

1/4 cup fresh squeezed orange juice or the juice from one medium orange

1 Tbs finely chopped ginger

Kosher salt

Preheat oven to 350F. In a large bowl, mix vegetables with oil, ginger, and salt. Spread out on a sheet pan and pour orange juice on top. Roast vegetables until soft and starting to brown, 35-45 min.

To Assemble

Remove vegetables from the oven and increase temperature to 400F.

Place shrimp on the vegetables, and roast for an additional 8min. (add a few more minutes if you prefer the shrimp well done.)

Serve with pickled red onion and mustard sauce on the side.

Meet the Chef: Nils 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 develop 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, AACP 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.



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VINEYARD
Riesling
Dry
Estate Bottled and Cuvée

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Riesling
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Pinot Noir
Estate Bottled and Cuvée

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Pinot Noir
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