



## SHIRAZ'S RECIPES FOR MARCH

This month's featured food item is l'Epicurien Carrot Cream with Spices. The perfect little dip, it's delicious on a pita chip or as a sandwich spread. Put it on toast with a spring salad or add a dollop to a grain bowl. Carrot cream makes a fabulous base for a plate of sauteed spinach with seared scallops or a paprika-spiced fish fillet. Try an appetizer with fresh goat cheese, carrot cream, and a slice of smoked duck breast! Or make one of our recipes below. l'Epicurien Carrot Cream is \$7.99 a jar, and comes automatically with this month's wine club.

### LIGHTER EGGS BENNY

2 potatoes au gratin or 1 English muffin, split  
2 Tablespoons l'Epicurien carrot cream  
2 Tablespoons butter or cream  
2 slices good quality ham  
2 slices tomato  
2 eggs  
1 teaspoon vinegar

Bake potatoes or toast the muffin. Meanwhile, make the faux hollandaise: simply melt butter or cream and add carrot cream. Stir well and keep warm. Put 2 inches of water in a small pan and simmer. Add vinegar and put the eggs in a very small bowl, gently turning the eggs into the water, one by one. Use a slotted spoon to remove the eggs and rest on a plate so they aren't watery. When potatoes are ready, assemble: a potato cake (or muffin), then a slice of ham folded in half, a slice of tomato, a poached egg, a sprinkle of salt, and half of the carrot cream mixture. Serve hot.

### SPRING SALAD

3 cups fresh spring greens  
2 Tablespoons good olive oil  
2 Tablespoons citrus vinegar  
1 apple, cut in slices  
1 avocado, cut in slices  
4 ounces fresh goat cheese in crumbles  
2 ounces walnuts, chopped roughly  
2 ounces dried fruit  
handful fresh grapes

Rinse the lettuce well and divide onto plates. Cut apple and avocado and toss in olive oil and vinegar. Spoon, with extra dressing, onto the greens. Sprinkle salads with cheese, fruit, and nuts. Slice a baguette and toast and serve salad with Carrot Cream on crostini slices.

### CARROT COCONUT CREAM NOODLE BOWLS

2 cups pasta  
2 Tablespoons oil  
1/2 medium yellow onion, diced  
1 cup green peas  
1 tablespoon minced garlic  
1 jar l'Epicurien carrot cream  
1 cup coconut milk  
2 cups chopped fresh spinach  
2 tablespoons chopped fresh parsley or cilantro  
4 ounces tofu or 8 ounces sirloin steak

If using tofu, press well and toss in soy sauce; if steak, marinate in balsamic vinegar. In a large skillet, add oil on medium high heat. Add diced onion and cook for several minutes, stirring, adding peas and garlic halfway until onions turn golden brown on edges and peas are bright green. Add carrot cream and coconut milk and stir. Boil pasta al dente. Drain but do not rinse. Turn heat on sauce to medium-low and stir in chopped spinach and cooked noodles, stirring until combined. Serve topped with sliced beef or cubes of tofu. Garnish with chopped herbs.

## PRODUCT SPOTLIGHT

Gotze tools are essential in the kitchen!

The peeler has been used every day in my house since I got it. Its double blade peels, shreds, or slices back and forth. It converts to a great mandoline too. A second peeler makes the perfect julienne or vegetable noodles in an instant! The attachment even makes garnishes. Gotze can easily take the skin off a pineapple or acorn squash—but is gentle enough to peel a tomato!

The set includes a pair of "scissors", a knife and a cutting board combo to chop food directly into a pot or bowl, saving steps.

Plus twin citrus spritzers to make fruit its own spray bottle with a lime rest.

Gotze stainless steel has a lifetime warranty, is easy to clean and dishwasher safe, and never needs sharpening!

Gotze's 8 piece set is \$349. Right now, we have the entire 8 piece set on sale for only \$200!

\*\*first 25 sets will get a free \$20 cut resistant glove\*\*

\*just want the original 3 piece set? Get the \$200 box for only \$125\*  
Check out [gotzepeeler.com](http://gotzepeeler.com) for videos and more information and ideas!!

## MARCH CHEESE CLUB

### BELLE CHEVRE, ALABAMA

#### Original Goat Cheese Spread

The freshest of goat cheeses. Make fancy toast with honey and fruit or use as a sandwich spread instead of mayo for better texture and higher protein. You can also substitute in recipes for cream cheese or ricotta.

\$5.99 / 6 ounces

#### Roasted Red Pepper Goat Cheese Spread

Lightening up breakfast for good with creamy goat cheese combined with flavorful red pepper for a healthful and perfectly balanced spread.

Add to grits, potatoes, burgers or a BLT sandwich.

\$5.99 / 6 ounces

### Southern Belle

Inspired by the Kentucky Derby, this chevre is wrapped in bourbon pecans with mint and a little brown sugar. It is wonderful with fresh fruit, in the center of a cheese plate, or warmed with a baguette.

\$7.99 / 4 ounces

### CARR VALLEY, WISCONSIN

#### Bread Cheese

In Finland they make Juusto, or "cheese bread." This one is oven baked for a browned crusty top, like a grilled cheese without toast. Pop it in your oven or microwave - Serve as a snack alone or or dunked in your coffee for breakfast.

\$10.99 / 10 ounces

### Fontina

This rich, creamy Alpine-style cheese is mild and nutty, with a slight earthy and buttery note. Soft, with great meltability. Great on pizza, fondue, soup or as a snack. Makes amazing mac and cheese.

\$7.99 / 8 ounces

This month, cheese club members will receive all 5 featured cheeses, plus a bag of Crunchmaster roasted garlic multi-seed crackers and a jar of Frantoio Cutrera Sicilian Onion Jam. That's \$54 of food!

# Shiraz

675 PULASKI ST  
SUITE 400  
ATHENS GA 30601

## EMILY'S WINE CLUB SELECTIONS FOR MARCH

### Cloudfall Sauvignon Blanc 2018 Monterey & San Luis Obispo, California

A food-focused wine that is meant to match with a wide variety of dishes and cleanse the palate too. The flavors are a fruit basket of lemon, lime, passionfruit, and nectarine flesh. Medium-bodied, with a firm texture, it is easy, even, and warm wine with notes of yellow fruit and a fruity and clean finish. Pair it with springtime!

**\$16.99**  
Our price = **\$12.99**

### Portal Tinto 2017 Tierra Alta, Spain 50% Garnacha, 20% Carignan, 10% Merlot, 10% Syrah, 10% Tempranillo

A beautiful wine, with just the slightest earthy underbrush and truffle note to balance out all the smooth blackberry and black currant. Gorgeous with pretty, chocolate-laced fruit, it has meat, anise, and dried herbs on the finish. Long, elegant, and good with almost everything. Try it with salami and olives or grilled salmon.

**\$24.99**

### Las Perdices Cabernet Sauvignon 2018 Lujan de Cuyo, Argentina

This family has been at the foot of the Andes mountains since the 70s, and named the wine for the quail that roam the property. A supple, even Cab that is full of dark cherry and currant has notes of tar, blackberry, and coffee, but they are subtle. Meaty yet juicy, it has a lighter finish. Put it with smoked duck, burgers, or anything BBQ.

**\$17.99**



### This Month's Feature:

#### Bielsa Garnacha VV 2016 Zaragoza Province, Navarra, Spain

40 - 60 year vines provide extra plumpness in this wine full of candied violets, lilacs, and lavender. Ripe without being overly viscous, it is smooth and stony at the finish. Fresh, with enough earthy florals to balance the lush fruit and smooth finish. Aged in concrete, for roundness without the oak, so it's lively--but it's unfiltered, so it's rich too. Put it with barbecue, braised lamb or sausages, or peppers.

**\$15.99**

**Wine Club deal of the month = \$11.99!**

### SATURDAY, MARCH 5

Monthly tasting of Wine Club wines  
1-5 PM Shiraz tasting room  
\$5 per person; free for club members in good standing

### THURSDAY, MARCH 17 IS ST PATRICK'S DAY

We'll have St Pat's food, along with fun snack and drink specials

## Rosé of the month



### Weszeli Terrafactum "Eden" Rose 2020 Kamptal, Austria

100% Zweigelt

Unfiltered, so every bit of its essence comes through. Both bright and intriguing, with red berries and a blood orange component and a watermelon rind greenness. A Chakoli-like effervescence is clean and fresh - you need a second sip to absorb how complex it is. Red raspberries laced with wet stones and a green apple note with salinity. This might be the perfect rose. And it is good with all types of food--but try it with sushi, salads, or fish or pork with carrot cream..

**\$19.99**

**Rose Club deal of the month = \$14.99**

## Wine Club Cru Level RED!



### Tenute Sella Lessona 2013

Piemonte, Italy

80% Nebbiolo, 20% Vespolina

A finessed wine from one of the smallest and hardest to find DOCs in the Piedmont. The winery has been growing grapes since 1671! Dried cherries and raisins: brooding, elegant, with a long, long finish. It should age for 30 years, but it's drinking great! Magical with risotto, ravioli, roasted game, and hard cheeses. Only 800 cases made.

**\$36.99**

**Cru Red deal of the month = \$26.99!**

## Wine Club Cru Level WHITE!



### Adrien Berlioz Cellier des Cray Cuvée Clemence 2016 Savoie, France

Organic Altesse

A delicately nutty, tart white that balances the deepness of roasted nuts with a light, clean Alpine freshness. Organic, aromatic, and almost ethereal, with a note of vanilla scent. It is the perfect match for fleshy white fish (try sable or scallops with carrot cream) or mountain style cheeses. A great aperitif wine.

**\$29.99**

**Cru White deal of the month = \$19.99!**

### Wine Club is the best deal in town!

This month, our wine club gets \$68 worth of wine and food for only \$50! PLUS, wine club saves \$4 on every feature, plus an extra discount on all mixed cases!

## UPCOMING EVENTS



### SATURDAY, APRIL 2

Monthly tasting of Wine Club wines  
1-5 PM Shiraz tasting room  
\$5 per person; free for club members in good standing

### SUNDAY, APRIL 17 IS EASTER

Don't forget to order your provisions!

Facebook: Shiraz Athens

Twitter & Instagram: Shirazathens

www.shirazathens.com • 706-208-0010