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PAN-FRIED QUAIL

with Peach Chutney and Sweet and Sour Peaches

This sumptuous recipe from Gordon Ramsay's maze (sic) restaurant, located in Cape Town, South Africa's One and Only hotel, is both elegant and lively on the palate.

For the chutney, combine all ingredients except peaches. Cook to a syrup, then add peaches. Cook over low heat, stirring frequently, until jam consistency is reached. This may take several hours, and may be prepared in advance. For the sweet and sour peaches, slice peaches thinly on a mandolin. Heat sugar and vinegar until dissolved. Leave to cool, then dip each peach slice into syrup. For the quail, separate breasts and legs, keeping the skin intact. Place legs skin-side down in a hot pan with olive, then fry until golden. Add $\frac{1}{2}$ the butter, turn, and saute until golden. Drain on paper towels. Pan fry the breasts skin-side-down in a warm pan until golden. Add remaining butter and turn, taking care not to overcook the breast. Drain on paper towels.

To plate: Place two quail breasts and two legs on each warm plate, with a tablespoon of chutney alongside each. Arrange slices of peach on the quail. Sprinkle with sea salt and serve. *Makes four servings.*

For the peach chutney:

- 2 $\frac{1}{2}$ pounds diced peaches
- 6 ounces diced tomatoes, drained
- $\frac{1}{4}$ pound golden raisins
- 2 cups white wine vinegar
- 3 pinches saffron
- 1 teaspoon cayenne pepper
- 2 teaspoons ground nutmeg
- 1 teaspoon cinnamon
- 2 ounces ginger, grated
- $\frac{1}{2}$ teaspoon salt
- Juice and zest of 3 oranges
- 1 large apple, grated
- 1 pound sugar
- $\frac{1}{2}$ pound onion, chopped

For the sweet and sour peaches:

- 2 peaches
- 1 cup sugar
- 1 cup white wine vinegar

For the quail:

- 4 quail
- 2 sticks butter
- 4 tablespoons olive oil

Wine Recommendation:

The Quail with Peach Chutney pairs beautifully with a black fruit-, tart cherry- and anise-flavored Boekenhouts Kloof 2005 Syrah, or Kanonkop 2003 Paul Sauer, with its top notes of chocolate and roasted coffee, balanced by well-rounded dark stone fruits.



THE ONE AND ONLY, CAPE TOWN, SOUTH AFRICA

Soaring floor-to-ceiling windows of the One and Only Cape Town's lobby atrium offer guests breathtaking views of the city's emblematic Table Mountain. Envisioned by owner Sol Kerzner to be a "tropical resort within a city," the One and Only offers 131 tastefully appointed rooms and Island Suites arranged around a beautiful black-bottomed infinity pool and spa. Lagoons, canals, palm trees and protea complement the exotic feel of this luxury resort, which is just steps away from the Victoria and Albert Waterfront. This urban chic hotel is home to the only two restaurants on the African Continent run by celebrity chefs: Nobu and Gordon Ramsay's maze.

Executive Chef Gordon Ramsay designed maze's menu to showcase locally sourced and seasonal South African ingredients for an international clientele. Standout main plates include Kudu fillet, Karoo lamb and Cape Rock lobster.

Maze's centerpiece three-story Wine Loft features 700 labels in a stunning display of over 5,000 bottles. This "vertical cellar" houses the most impressive collection of South African wines on the Continent. Many important producers are represented including Beyerskloof, Tokara and DeMorgenzon. Beverage director Kent Scheermeyer is proud to offer a vertical of Kanonkop Paul Sauer Estate Red dating back to 1984. Among a noteworthy array of large-format bottles is an Imperial of elegant, fruit-driven Warwick 2005 Trilogy. Klein Constantia's 2005 Vin de Constance, redolent of peach nectar and golden currants, is a wonderful way to finish your meal.

—MIKE DESIMONE AND JEFF JENSEN

