

WINE
FROM PAGE D1

separately. He increased the quantity of new oak barrels and installed a gravity feed bottling line.

Under Henriot, there has been a steady increase in the quality of Bouchard Burgundies. This can be seen in the 2001 wines, a vintage that turned out better than most thought it would a few months after harvest. It's not a vintage of blockbuster, which are wines to cellar for many years. It's a vintage to drink in a few years.

Crisp whites are brimming with natural acidity, softened

by malolactic fermentation and aging on the lees. Aromas and flavors reflect individual vineyards rather than the grape variety. The reds have lovely color and a mélange of red and black fruit aromas and flavors. Balanced acidity and solid structure are the hallmarks of wines destined to accompany food well.

WHAT TO BUY

We highly recommend the following 2001 Burgundy wines from **Bouchard Frère & Fils**.

- White Burgundies (100 percent chardonnay):
 - Rully (\$12), a chardonnay to complement oysters.

- Chassagne Montrachet (\$35), citrusy, creamy and a hit with fish.
- Puligny Montrachet (\$37), hints of tropical fruit with mineral notes and an elegant finish.

Beaune Clos Saint-Landry (\$35), fragrant and blessed with oak. It will pair well with pan-seared salmon and a creamy sauce.

Marsannul les Cloutiers d'Or (\$59), supple and delicate to accompany any white fish.

Marsannul Ceuvevrières (\$50) balanced and complex with tony oak to accompany pan-seared fish in a brown butter sauce.

Red Burgundies (100 percent pinot noir):

Santenay (\$21), a pretty wine to enjoy with grilled pork tenderloin.

Gevrey-Chambertin (\$32), fleshy and spicy with roast chicken.

Nuits Saint-Georges (\$32), wonderful with marinated meat served with a wine sauce.

Beaune Greves Vigne de l'Enfant Jesus (\$60) with duxelle-stuffed game birds.

The **Herald** is contributing editors for the internationally respected *Quarterly Review of Wines and Ties* residents who write about wine, spirits, food, and restaurants for the *Observer & Eccentric Newspapers*. To leave them a voice mail message, dial (734) 953-2041, mailbox 1864H.

SOUP

FROM PAGE C1

It should be refreshing."

Emert has aimed at refreshment through a combinations of soups: cucumber soup with hot, vichyssoise (potato and leek), gazpacho and chilled mixed fruit soup.

Chilled soups should dance lightly on your palate, which greatly contrast with the heartiness of winter soups.

"Hot soups you expect to be salty," Emert said. "Chilled soups are served on hot days, to quench your thirst."

Vichyssoise is an exception to the technique of the soup-making. It is made potage à l'ail, which means to be sautéed. Emert said, "Chilled soups are macerated and pureed."

Gazpacho should be served the next day as the onion, green and red peppers and cucumbers "cook" in the tomato acid as it chills overnight.

Emert's own preference is a vegetable soup served as a start for dinner. He likes the fruit soups for dessert.

Garnish varies depending on the soup. Emert likes an almond nougat on the mixed fruit soup along with a topping of a strawberry salsa.

He enjoys bacon on the vichyssoise, and, of course, thinly sliced cukes on the chilled cucumber soup with the melted taste of anise in a short sprig of dill.

Puree is the key. "You want to make sure you don't make them too thick," Emert said. "But you don't want it too thin that the soup is a juice, when you are making the gazpacho. When you puree, you want to get the pulp as small as you can. Try to strain it with a large-holed strainer."

Emert recommends that gazpacho should be chilled first before adding other variations, such as meat (cooked chicken, turkey or shrimp).

Sugar should be adjusted in the chilled soup, depending on whether berries, melon or pineapple are used. Fruit soups also can be topped with whipping cream.

Tomato varieties also can change the taste of the gazpacho and the amount of sugar needs to be changed. "The more acidic the tomato, the more sugar you add to cut the acid down," Emert said. A yellow tomato requires less sugar, while a plum tomato requires more.

Emert will discuss these soups and techniques at a seminar on chilled soups at 1 p.m. Saturday, June 28, at the Michigan Wine & Food Festival at Meadow Brook on the campus of Oakland University in Rochester Hills. Emert is one of several chefs conducting seminars at the festival June 27-29. For more information on the Michigan Wine and Food Festival, please turn to Filter, call (800) 600-0007 or visit www.palacet.com.

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EASY, CHEESY CALZONE

- 16 ounces prepared pizza dough
- 1/2 cup pizza sauce
- 2 cups shredded part-skim Mozzarella
- 3 cups cooked, chopped broccoli, drained
- 1 tablespoon butter, melted

Pre-heat oven to 400°F. Grease a baking sheet.

On a lightly floured surface, roll dough to form a 9- by-14-inch rectangle, about 1/4-inch thick. Transfer to prepared baking sheet.

Spread pizza sauce over half of the dough. Sprinkle cheese over entire piece of dough to within half inch of all of the edges. Layer broccoli on one half of the 14-inch side (the long side) of the dough.

Fold dough in half over the cheese and broccoli filling. Seal edges of the calzone by pressing with the tines of a fork. Prick top. Brush top with butter. Bake for 20-25 minutes, or until crust is lightly browned. Allow to cool for 5 minutes before cutting.

Nutritional information per serving: Calories, 325; fat, 10g; saturated fat, 4g; cholesterol, 20g; sodium, 271mg; calcium, 236mg

PLEASIN' YOGURT BREAKFAST PARFAIT

- 1 cup lowfat vanilla yogurt
- 1/2 cup crunchy lowfat cereal or granola clusters
- 1/2 cup fresh fruit, sliced (i.e., strawberries, blueberries, pineapple)

To assemble parfait, begin with yogurt in the bottom of a bowl or tall glass. Add 2 tablespoons cereal and 1/2 cup fruit. Repeat.

Top with the remaining 2 tablespoons of cereal.

Nutritional information per serving: calories, 434, fat, 4g; cholesterol, 12mg; sodium, 359mg; calcium-435mg

RECIPES

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TRADITIONAL GAZPACHO

- 2 cups tomatoes, medium dice
- 1 cup tomato paste
- 1 cup chicken stock
- 1/2 cup onion, peeled and medium dice
- 1/2 green pepper, medium dice
- 1/2 red pepper, medium dice
- 1/2 seedless cucumber, peeled and medium dice
- 1 tablespoon garlic, minced
- 2 tablespoons shallots, minced
- 2 tablespoons red wine vinegar
- 4 splashes Worcestershire Juice oil/lemon
- 2 ounces olive oil
- 1 tablespoon cumin, ground
- 1 tablespoon coriander, ground
- 1 tablespoon sugar
- salt to taste
- Pinch cayenne pepper

Garnish all small diced: 1/2 red pepper, 1/2 green pepper, 1/2 seedless cucumber, two peeled and seeded roma tomatoes, 1/2 cup onion, three green onions cut on bias, 1 cup croutons.

Puree ingredients (except chicken stock and garnish) until smooth, then strain.

Adjust consistency with chicken stock. Fold in all garnish except croutons and scallions.

Let set overnight.

Adjust seasonings and top each bowl with scallions and croutons.

VICHYSOISE

- 2 cups potatoes, peeled and diced

- 1 cup onion, peeled and diced
- 1 cup white and pale green only, diced and washed
- 1/2 cup bacon, small diced
- 1/2 cup all purpose flour
- 5 cups chicken stock
- 1/2 cup heavy cream
- Salt and white pepper to taste
- 1 sachet d'espice (3 bay leaves, 2 sprigs fresh thyme, 6 parsley stems, 12 black peppercorns wrapped in cheesecloth and tied)

Render bacon until crisp in a 2 1/2-quart saucepot. Strain and return fat to pan with leeks and onions, cook until tender, dust with flour, cook another 2-3 minutes over medium heat. Add chicken stock, sachet and potatoes. Cook until potatoes are mushy.

Remove sachet and squeeze out excess moisture from it into soup. Puree the soup, strain if necessary. Whisk in the heavy cream and season with salt and white pepper. Top each cup with reserved crisp bacon pieces.

STRAWBERRY SALSA

- 1/2 cup strawberries, small diced
- 1 tablespoon balsamic vinegar
- 1 teaspoon sugar
- 1 tablespoon chopped mint

Mix all ingredients together and let marinate 1-2 hours. Top each cup of fruit soup with one tablespoon of salsa.

CHILLED MIXED FRUIT SOUP


- 2 cups assorted berries (a mix of strawberries, raspberries, blackberries)
- 2 cups assorted other fruit (melons, pineapples)
- 1/2 cup honey
- 1 cup ginger ale
- 1 cup orange juice
- 1 tablespoon grated ginger (1 teaspoon if using dried)
- 1/2 teaspoons ground cinnamon
- Pinch of salt
- 3-4 ounces mixed fruit yogurt

Procedure: Cut strawberries into quarters and macerate in orange juice, honey and ginger ale. Let set 1 hour at room temperature. Puree strawberries with juices and spices until smooth.

Strain. Mix in yogurt with wine whisk. Garnish each bowl with salsa.

Recipes courtesy of Randy Emert, certified executive chef at Great Oaks Country Club of Rochester.

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