



Great Grog

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## Barbera D'Asti Crocera 2017



Piemonte. Intense ripe damson and black cherry, woodsmoke and spices. Rounded and generous, robust and full-flavoured with intense plum and cherry fruit, balanced by fresh acidity and a savoury tang.



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~~Price Not Set~~ Yet  
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Manufacturer [ARALDICA](#)

**Desc & Info** of intense plum, sour cherries & toasty oak with dark chocolate and tangy, juicy acidity.

14.5%

Cork

12 months in oak

Vegan

### Brilliant with Clare's Friday night pasta....

Can be made three ways:

Method one - Take a pack of good quality Italian spiced sausages (dolce or piccante depending on your preference), take off the skin and roll them into meatballs - I find smaller is better.

Heat a little olive oil in a pan and fry off the meatballs (try not to move them about too much as they will break up) then transfer them to a plate.

Add more oil to the pan, enough to completely cover the bottom of the pan and throw in a teaspoon of lightly crushed fennel seeds then add 2 cloves of very thinly sliced garlic.

Add a tin of plum tomatoes to the pan and bash them up. If I have any herbs in the fridge (rosemary, bay, thyme) I will often put some in too. Let it bubble away for a few minutes and then check for seasoning,

Add a little vinegar and sugar as well as salt and pepper to balance the sauce. Pop your meatballs back into the sauce and then let them finish cooking while you cook your pasta of choice.

Method Two/Three.

Put a really good glug of good quality olive oil in the bottom of a saucepan, enough to cover the bottom and put it on a medium heat.

Add 2-3 cloves of very thinly sliced garlic and let it slowly heat through. As soon as the colour starts to change add a tin of plum tomatoes and break them up with a wooden spoon, season to taste.

while the sauce is bubbling away either take a good quality sirloin steak or some thickly sliced aubergine and rub with olive oil, salt and pepper.

Put a griddle pan on high heat and when the pan starts smoking add the steak/ aubergine and cook to your liking (with the steak I chuck in a sprig of rosemary, a slice of lemon peel and a crushed garlic clove for extra favour and baste).

Put aside and let them rest while you cook your pasta of choice.

Check the sauce for seasoning and either add in the aubergine or the steak (sliced thinly, once rested).

All three go brilliantly with a crisp green salad and large glass of Barbera.

Chill flakes and parmesan are also an excellent addition