



Client: JP Ramos
Source: Waitrose Kitchen
Date: 01/11/2014

Keyword: Foz de Arouce
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Phillip Schofield's WINE CLUB

Join the TV presenter and wine enthusiast as he matches two wines to a classic dish

Part II: WHAT TO DRINK WITH... TARTE TATIN

This delicious French pudding is an absolute classic. Together, the essential elements – soft apples, rich, dark caramel and flaky, buttery pastry – are so much more than the sum of their parts. Tarte tatin makes a great choice for entertaining: it's guaranteed to impress, plus you can prepare the fruit ahead before laying over the pastry for a last-minute blast in the oven. If you are going to the trouble of making such a knock-out dessert, it seems a shame not to invest in a sticky to go with it – but then I would say that! I also love surprising people who say they don't like sweet wine by serving it not only with pudding, but with cheese too. Don't forget: although sweet wines tend to come in smaller measures, you don't need much per glass, so a half-bottle will do the entire table.

FREE DELIVERY!

WaitroseCellar
Looking for more wine and food matches? Want to explore our full range of wine, get expert advice, then snap up seasonal offers and online exclusives? And then get free delivery* to your door? Go to waitrosecellar.com and find out more!

WEEKDAY VALUE
Royal Tokaji 5 Puttonyos Aszú
2008 Tokaji, Hungary
 bin 20817, £12.29/25cl

Tokaji just seems to work every time with luscious, fruity puddings. This isn't exactly a budget bottle but you only need a drop, and it will add a special touch to any meal – I promise your guests will thank you for it. »





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'This opulent wine melds beautifully with the caramel in the tarte'



WEEKEND TREAT
Waitrose Sauternes, Château Suduiraut 2007 Bordeaux, France
 685143; £16.99/37.5cl

This opulently rich wine makes the perfect match thanks to a seam of honey that melds beautifully with the tarte's caramel flavours. Great with blue cheese and pâté, too.



FOOD PHOTOGRAPHS: INCKY (PHOTO); PORTRAIT STYLING: LYNE/SPHRELL; CLOTHES STYLING: DAVID O'BRIEN; RECIPE: PHILES WILLIAMSON; FOOD PHOTOGRAPH: SAH STONELL; FOOD STYLING: CAROL TENANT; PROP STYLING: SARAH BIRKS; STOCK PHOTOGRAPH: ALAMY

PHILLIP'S FAVOURITES: PORTUGAL



TRY THESE:

F'Oz 2012 Alentejo
 (bin 567776; £10.69)
 This modern-style red is juicy, hearty and full of character - ideal with casseroles.

Waitrose Douro Valley Reserva Quinta da Rosa 2011
 (bin 441246; £11.99)
 An archetypal Portuguese red that's rich, fruity and fantastic with lamb and grilled veg.

Taylor's Chip Dry White Port
 (bin 37553; £13.29)
 Just add tonic and ice - and take a long sip.

To find out more and buy Portuguese wines, visit waitrosecellar.com

We've had a house in the Algarve for over ten years and I've discovered some wonderful wines there. Madeira (from the Portuguese island of the same name) and port are the first that spring to mind, but there is so much more. Start with a full, rich red from the Douro region made with the tounga nacional grape. Then move on to more southerly Alentejo for reds with a modern twist and whites full of citrus notes. Or try Vinho Verde regional whites, which are lower in alcohol. And don't overlook chilled white port, either on its own, or with tonic water and lime.



drinkaware.co.uk for the facts

Apple tarte tatin

Serves 8

Prepare 25 minutes, plus resting

Cook 1 hour

• 375g block all butter puff pastry

- plain flour, for dusting
- 1 vanilla pod, split and seeds scraped out
- 75g golden caster sugar
- 40g unsalted butter
- 3 tbsp calvados, cider brandy or cold water

TIP

Prepare the apples in advance and coat with lemon juice to prevent them from browning.

- 8 cox apples (about 1.2kg), peeled, cored and quartered

- 1** Preheat the oven to 220°C, gas mark 7. Roll the pastry out on a floured surface to about 0.2cm thick. Cut out a rough circle at least 5cm wider than the top of a 20cm heavy-based, ovenproof frying pan and lay on a baking sheet. Prick the pastry all over with a fork, cover and chill in the fridge for at least 20 minutes.
- 2** Meanwhile, put the vanilla pod and seeds in the 20cm pan with the sugar, butter and alcohol or water. Heat gently until the sugar dissolves, then simmer briskly for 2-3 minutes to a dark, sticky toffee; take off the heat.
- 3** Working from the outside in, lay the apples in the pan, ensuring the flat sides touch the pan's base and sides and that there aren't any gaps. Cook over a medium-high heat for 10-15 minutes, without turning the apples, to create a thick layer of amber, almost burnt, caramel on the base. Scatter over a pinch of salt and take off the heat.
- 4** Lay the chilled pastry tightly over the apples, tucking any of the overhang down the sides of the pan with a wooden spoon. Cut a few slits in the pastry to let steam escape, then bake for 20 minutes. Reduce the oven temperature to 200°C, gas mark 6 and cook for 10-15 minutes more, then set aside to rest for a final 10 minutes.
- 5** Take a plate that is larger than the pan. Hold it upside down over the top of the pan and quickly flip over to turn out the tarte. Serve with vanilla ice cream or crème fraîche, if liked.

Per serving 1397kJ/334kcal/17g fat/9.3g saturated fat/41.9g carbs/27.5g sugars/3.7g fibre/3.3g protein/0.5g salt