

WEEKEND

Things starting to hot up with run-up to festival

Brindleyplace, supported by Broad Street BID, will be bringing all things hot and spicy to the city with the second annual Birmingham Chilli Festival on Friday and Saturday, July 13 and 14.

The festival, which is returning as part of Birmingham Food Fest, is guaranteed to get temperatures rising with a wide range of stalls offering chilli-related produce and food from across the globe, available to sample on the day.

The popular festival will also feature live cooking and cocktail demonstrations from the restaurants around Brindleyplace in addition to street entertainment, tempestuous tango performances, music from Free Radio and live music as part of the Birmingham International Jazz and Blues Festival.

Busy

Ailsa Raine, marketing executive at Brindleyplace said: "Brindleyplace has a busy summer of events planned and the Chilli Festival is set to be another triumph, following the success of the inaugural event last year, which attracted thousands of people."

"The Festival will provide an excellent platform for a diverse range of cuisine, showcasing the best of Birmingham and beyond. Along with the fantastic food, there will be a range of live entertainment to entice visitors from around the West Midlands and further afield."

The much anticipated chilli eating competition is the festival finale, with contestants battling it out to be crowned the 2012 Chilli Conqueror and win a 'hot' prize. Nine places have already been snapped up



The Chilli Festival, July 13-14, is part of Birmingham Food Festival

through word of mouth on the "chilli vine". The Brindleyplace event forms part of Birmingham Food Fest, which will take place from July 13 to 19, 2012, returning after last year's inaugural success with a week-long menu of food-filled events and restaurant offers throughout the city centre.

This year sees Visit Birmingham, the city's leisure tourism programme, join forces once again with partners and leading chefs to showcase the very best of Birmingham's culinary offer.

Emma Gray, director of marketing services at Visit Birmingham, which is managing Birmingham Food Fest, said: "Last year's

Food Fest really helped put Birmingham on the map as a culinary destination and a haven for food lovers, securing interest from media across the globe.

"Birmingham Chilli Festival is a unique event in the city and underlines why collaboration is at the heart of Birmingham Food Fest. Working with partners throughout the city, the week-long festival will bring together a wide range of restaurants and events helping to cement Birmingham's growing reputation as a culinary hotspot."

Birmingham Food Fest will feature a mouth-watering line up of fringe events and irresistible restaurant offers as part of Visit



Turning up the heat

England's 20.12% campaign, promoting the UK's visitor offer in the lead up to the Olympic Games. Last year's festival saw an estimated 70,000 people tuck into food and drink offers from over 80 restaurants, leaving visitors hungry for seconds.

If you would like to sell your own produce at the Birmingham Chilli Festival, please contact Russell Dean of market operator Sketts by email to russell@sketts.co.uk.

If you would like to register your place for the chilli eating competition, please contact Ailsa Raine by email to ailsa.raine@brindleyplace.com.

Award wins are a major boost

Weish wine was put on the international map when a family vineyard from Monmouth, which only started production six years ago, scooped a trio of awards. Ancre Hill Estates, which follows biodynamic farming principles, was awarded a silver for its sparkling rosé 2008, and two bronzes for its sparkling white 2008 and pinot noir 2009 from the International Wine and Spirit Competition (IWSC).

Winemaker David Morris puts his success down to the 'unique meso-climate' of the Wye Valley and the vineyard's conversion to biodynamic principles - planting crops to follow a lunar cycle.

He said: "This was a pleasing result for our sparklings produced in our first season in 2008. Likewise the results for the first pinot noir produced by us in 2009 augurs well for our future pinots."

"Our conversion to biodynamic status is now nearly two thirds through the process and from 2013 we will be making Ancre Hill Estates wines ourselves at our new winery, scheduled to be built in the spring of 2013."

Limestone

The vineyard's two sites, one six acre and one three acre, are both south facing on well-draining, limestone soils. This, combined with long hours of sunshine and comparatively low rainfall, combine to make it an ideal location for vines, he added.

David Kelly, IWSC group sales and marketing controller, said: "We're hearing more about English wines and now it's great that Wales has been put on the map. It's a tremendous win for Ancre Hill Estates which is a relatively young vineyard and we can't wait to see what the future promises."

Ancre Hill Estates made its first Pinot Noir red in 2009 following a perfect summer for vines producing excellent sugar and acidity levels.

Richard continued: "We're set in the middle of the Wye Valley, an area of outstanding natural beauty, the vineyard is blessed with its own unique meso-climate, surrounded by tree-topped hills on all sides, with the famous Brecon Beacons to the north. The adoption of biodynamic practices from 2011 help us maintain our beautiful piece of Wales and protect the integrity of our vines."

Biodynamic agriculture was devised by the philosopher and scientist Rudolf Steiner in 1924. It follows organic principles, excludes artificial chemicals and uses an astronomical sowing and planting calendar.

It's a great chance to win Sacia' selection

Sacia', the pesto pioneers, are passionate about authentic Italian food. An Italian food company, Sacia' is based in Asti, North-west Italy, and is run by the second and third generations of the Sacia' family who founded the company more than 70 years ago.

Using only the finest and freshest ingredients Sacia' recreate traditional Italian recipes made in the gastronomic heart of Italy.

The Sacia' range includes Pesto and pasta sauces, delicious risotto, an exciting range of antipasti, crunchily pangrattato pasta toppings, and now authentic Italian pasta from Puglia.

If you're passionate about Italian food and cooking you'll find heaps of inspiration on our free online Italian Recipe Store www.sacia.co.uk/recipes. We've created many exciting ideas using favourite Italian ingredients for every meal from a romantic night for two to family celebrations and suppers. Rustle up a risotto, create a canapé, perfect a pasta bake and be ready for amazing alfresco dining. You'll find it all go on, be inspired.

Visit www.sacia.co.uk and sign up to our monthly newsletter at www.sacia.co.uk/newsletter to be the first to share the latest Sacia' news, recipes and competitions and become our friend on facebook at Italian Food Lovers to catch our daily posts on all things Italy and food!

Sacia' has teamed up with the Shropshire Star to offer one reader the opportunity to win a selection of Sacia' goodies worth £50.

All you have to do to be in with a chance of winning is write



You could win a selection of Sacia' goodies

your name, address and daytime telephone number on a postcard and send to: Sharon Walters, Supplements Editor, Shropshire Star, Waterloo Road, Kettley, Telford TF1 5HU. Entries must arrive by Monday, July 2, 2012.

Employees of the Shropshire Star, associated companies and their immediate families are not eligible to enter. The Editor's decision is final, and no correspondence will be entered into.

Meanwhile – try this recipe

Pasta with Chicken & Roasted Red Pepper Pesto Sauce

Cooking Time: Up to 15 mins
Serves: 2

- Ingredients:**
1 tbsp olive oil
340g chicken breast fillets, cut into 2.5cm pieces
2 small courgettes, halved and sliced
fine green beans
3 tbsp Sacia' Roasted Red Pepper Pesto
350g mascarpone cheese
250g Sacia' Fusilli Pasta
Parmesan shavings to serve

Instructions:

Start by heating the oil in a medium pan and cook the chicken for 3-4 minutes until browned.

Next add the courgettes and beans and cook for 3-4 minutes until softened.

In a separate bowl mix together the Sacia' Roasted Red Pepper Pesto and the mascarpone cheese. Pour the sauce into the pan and simmer gently for 5-6 minutes, stirring occasionally.

Meanwhile, cook the Sacia' Fusilli Pasta according to the pack instructions. Drain the pasta well and then stir into the sauce.

Finally spoon the pasta into serving bowls and sprinkle it with crumbly Parmesan shavings.



These new tastes from Spain reign

A new name emerged in my wine orbit recently from Spain – the Terras Gauda Group from the north west of the country

Bodegas Terras Gauda, parent company of the group, was founded in 1989 at O Rosal and in just over two decades has established itself as a force to be reckoned with.

The winery's philosophy was that a local grape, the Albariño, being a native variety could achieve greater things when used in combination with other native strains.

Extensive research and development at the winery has been significant in local varieties and it has also recovered an almost extinct local grape, the White Caño and released the first made from this variety – La Mar.

The winery has grown so much, it has also added three new business projects to form the Terras Gauda Group: Pittacum (D. O. Bierzo) – 2002 A Rosaleira – 2007 Quinta Sardonía (Ribera Del Duero) – 2010

Terras Gauda O Rosal 2012

The flagship wine of the winery, Terras Gauda O Rosal 2010 has a generous nose of ripe peach, orange peel, white flower and baked apple.

The mouth is round with hints of minerality and honey.

It finishes crisp and clean, revealing its stunning structure and balance in acidity.

You don't have to decant it and it should be drunk young, not kept.

The wine is rich on the palate and goes well with most seafood and Asian cuisine with rich and spicy sauces.

Pittacum Aurea 2007

This wine has lush, powerful fruit flavors of cherry, strawberry and plums. Aged 14 months in French oak, it is smooth and supple, with good acid and a lengthy finish.

A fine wine with a complex bouquet and an attractive aroma, fruity and spicy with a mixed mineral background.

Decanting is recommended and it should be drunk young. It goes well with red meat, especially lamb chops, cheese and charcuterie.

Abadía De San Campio 2010

Bright and clear in colour with aromas of citrus fruits, pineapple and lemon, fill the nose. On the palate there is an amazing ripe fruit sensation. This crisp white wine



DRINKS

By Sharon Walters

maintains a fantastic balance of acidity and fruit.

Not necessary to decant this wine and it should be drunk young.

Enjoy chilled on a hot summer day. Wonderful with shellfish; oysters, clam and crab. Enjoy with spicy Asian cuisine.

Pittacum Barrica 2007
Ruby red in colour, this wine is reminiscent of plums and violets on the nose. Fresh raspberry and cherry fruit flavours with a hint of chocolate fill the mouth. Finishes with a hint of sweet vanilla and toffee.

Drink slightly chilled and decanting is recommended. Best if consumed in the next three and half years.

Good with red meat, especially lamb chops or roasted rabbit, cheese and charcuterie.

Quinta Sardonía 2007

There are notes of cassis, floral and rosemary that reveal a fine and delicate nature, while notes of cherry, ripe plump fruit and pepper reveal a concentrated and powerful wine; well-rounded with subtle French oak vanilla. The wine shows a well-integrated acidity, with a warm aftertaste and powerful memories of minerals, chalk and pepper.

It is not necessary to decant the wine, but it is recommended to open the 2007 Quinta Sardonía up to two hours before pouring.

● Outlets include www.slurp.co.uk and www.theprecellar.com
Visit www.terrasgauda.com to find out more about this excellent wine.

