

850+ WINES REVIEWED

OREGON WINE AND FARMS

GAME-CHANGING CABERNETS

50 WINE RESTAURANTS WE LOVE

# WINE ENTHUSIAST

AUGUST/SEPTEMBER 2021

AGLIANICO DEL VULTURE



## THE ITALY ISSUE

Trailblazing Winemakers from Southern Italy

Light and Bright Piedmont

Etna's Volcanic Wines

Erminia and Rocco D'Angelo of D'Angelo wine in Vulture

\$6.99 US & CANADA



Winemag.com

# SUPRA FOOD

These flavor-packed peppers offer a taste of Georgian culture.

In Georgia, a *supra* is a traditional feast that spans several hours and courses, beginning with an array of vegetable dishes like these stuffed peppers. The recipe detailed here is from San Diego's Pomegranate, one of the longest-running Eastern European restaurants in Southern California. It includes *khmeli suneli*, a multipurpose seasoning made from regional herbs and spices, which is used widely in Georgian cuisine. Though available at specialty shops and online, it's also easy enough to mimic with a mix of spices found commonly in U.S. supermarkets.

—Mike DeSimone



## BULGARULI NIGVZIT (ROASTED RED PEPPERS WITH WALNUT PASTE)

Courtesy Dimitri Sakaliuk, owner, Pomegranate, San Diego

- |   |  |
|---|--|
| 12 ounces walnuts, plus more to garnish | 3 tablespoons pickle juice                             |
| ½ cup onion, sautéed in olive oil       | 1 tablespoon white wine vinegar                        |
| 1 clove garlic, minced                  | 3 tablespoons pomegranate seeds, plus more to garnish  |
| ½ teaspoon coriander, ground fine       | 3 tablespoons cilantro, chopped, plus more to garnish  |
| 4 tablespoons grapeseed oil             | 1 40-ounce jar whole fire-roasted red peppers, drained |
| ½ teaspoon saffron                      |  |
| ½ teaspoon salt                         |  |
| 3 tablespoons khmeli suneli*            |  |

In food processor, combine walnuts, onion, garlic, coriander, grapeseed oil, saffron, salt, *khmeli suneli*, pickle juice and vinegar. Process until well incorporated. Slowly add hot water until thick paste forms. Transfer filling to mixing bowl, and stir in pomegranate seeds and chopped cilantro gently.

Trim ends from peppers and discard. Lay peppers flat, and spread 2–3 tablespoons filling atop each. Beginning from longer ends, roll each lengthwise into logs. Cover with plastic wrap, and refrigerate until well chilled, at least 5 hours.

Just before serving, remove stuffed peppers from refrigerator. Use sharp knife to cut each pepper log into 1-inch-thick slices. Arrange stuffed peppers on plates or serving platter and garnish. *Serves 6–8.*

\*Blend equal amounts ground coriander seed, dried dill, dried marjoram, dried mint, dried parsley, crumbled fenugreek leaves and crushed bay leaves.

### WINE PAIRING

#### Orgo 2018 Dry Amber Wine From Old Vineyards Rkatsiteli (Kakheti)

Fermented and aged in clay *qvevri*, this wine from native Georgian grapes has tropical fruit and clove flavors that will hold up to both the richly spiced, slightly bitter walnuts and the acidity of the peppers. Meanwhile, its firm tannins, derived from long skin contact, are a good match for the walnut filling's earthiness.