



MARIMAR ESTATE

VINEYARDS & WINERY

Galician Queimada (Witch's Brew)

Serves 8

6 tablespoons sugar
2 cups fine-quality Spanish brandy
2 cups Marimar Estate Tempranillo

Peel of 1 large lemon
1 large Pippin or Golden Delicious apple, peeled, cored, and cut in wedges
1 tablespoon coffee beans

In a heavy-bottomed skillet, dissolve sugar with 1 or 2 tablespoons water; cook over medium-high heat until sugar caramelizes and turns dark gold. Add the brandy (it will hiss, don't worry) and scrape with a spatula to dissolve the caramel. Meanwhile, heat wine in a separate pot. Transfer caramel/brandy mixture to a round clay casserole or whatever container you are serving from. Add lemon peel, apple and coffee beans.

Right away, so the brandy stays hot, take the casserole to the room where your guests are. Ignite with a match and flambé. Now you can turn off the lights and invoke the witches! Stir the queimada with a long spoon for a few minutes, while flames beautifully light the room in the dark...

When you have had enough of a show, douse flames with hot tempranillo. Serve very warm in small glasses or cups.

Wine:

Marimar Estate Tempranillo

Recipe from:

The Spanish Table, page 258

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