

Conserva Culture & Coastal Wines

Mushrooms With Melted Anchovies



Did you know these anchovies are painstakingly selected for their “beauty,” cured using historic methods and only natural ingredients, then laid in their tins one at a time by hand? An artisanal process that can not be automated. Besides being beautiful to eat on their own, they are also a chef’s secret weapon to pack umami flavor into sauces, dressings & marinades.

INGREDIENTS

- 1 tablespoon of extra virgin olive oil
- 2 each - Conserva Ortiz Gran Seleccion anchovy filets
- 1 garlic clove, minced
- 2 cups of any good quality mushrooms, de-stemmed and chopped into large pieces
- 2 tablespoons of unsalted butter
- salt and pepper to taste
- Anything you want to enjoy these with, like seared fish, freshly cooked linguine, etc.

Below: Gretchen Thomas, Barcelona Wine Bar VP of Creative and Conserva Co-creator; Drew McConnell, Barcelona Wine wBar Director of Brand Marketing and Conserva Co-creator.

METHOD

Warm up a medium or large saute pan over medium heat. Add the oil. Once the oil starts to shimmer, add your anchovy filets and gently stir. (They will sizzle and splatter a bit, just keep stirring and carry on).

Once the anchovies have broken down mostly, add your garlic and stir until fragrant. Careful not to brown the garlic much at this point. Now add your mushrooms and stir or toss in the pan to coat with the oil, garlic and anchovies. Add more oil if needed, just enough to coat all your ingredients.

Continue cooking until your mushrooms are nicely golden brown and tender. Remove from the heat, and stir in the butter, coating all the ingredients. Season with salt and pepper. Eat right away.



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Marinated Piquillo Peppers



The best restaurants in the hill towns of Rioja are famed for having one Chef designated to the art of fire-roasting and peeling piquillo peppers. The balance of smoke and sweet & the silky but firm texture earn these peppers a spot on the roster of Spain's most perfect ingredients. These are elegant enough to serve on their own, can be marinated in your favorite oil and vinegar for extra richness, and sturdy enough to stuff and roast as a unique side dish.

INGREDIENTS

- 6 each - La Catedral de Navarra Pimientos del Piquillo
- 3 oz - extra virgin olive oil
- 1 oz - red wine or balsamic vinegar
- 3 sprigs - fresh thyme, pulled from stem
- salt and pepper to taste

METHOD

In a bowl, add everything. Use your hands to gently mix the peppers and coat them well.

They are ready to eat right away, but get even better as they marinate. 8 hours is the sweet spot, but can also be made the night before and kept refrigerated.



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Mussels In Escabeche + Jamón Ibérico Potato Chips



Think of this like the Spanish version of moules frites, only no cooking involved. All the effort of seasoning, marinating, and frying has been done for you. Just open and enjoy.

INGREDIENTS

- one 3.9oz can - Ramón Peña Small Mussels in Escabeche
- one 1.76oz bag - Torres Selecta Jamón Ibérico Potato Chips

METHOD

Open can. Open bag. Enjoy the bliss.

For extra credit, arrange unbroken chips on a tray, spoon a single mussel per chip, and drizzle the escabeche sauce over the plate.

