

DOROTHY LANE MARKET

TABLE

DOROTHYLANE.COM • OCTOBER 2021

savor the
PASSION
of **SPAIN**

Taste the Tapas Culture

When you travel to Madrid in the summer and first step outside, as we did most recently in July of 2019, you're covered with a blanket of heat. Sweltering yes, but sun-washed and beautiful. Within hours of stepping on Spanish soil, you learn to submit to the heat, and begin to understand how the food culture is a product of the environment, as well as a physical necessity.

You soon discover the pleasure of cooling off with sips of iced tonic and balancing electrolytes with nibbles of salt-cured ham. Put a slice of that ham on a small piece of bread and you have one of Spain's genius contributions to the food world—tapas.

I first experienced tapas nearly 20 years ago in the south of Spain, near Granada, thanks to the hospitality of the Palomar family. Tapas, also known as "pinchos" or "pintxos" in the north's Basque Country, are often made of a small slice of bread or a skewered bite of ... just about anything. This leaves room to imagine all sorts of delicious combinations!

Tapas are central to the food scene all over Spain, including Granada, Barcelona, and Madrid. Even swanky San Sebastian, as we found on our most recent trip, with all its Michelin-starred restaurants, is still a great city for tapas/pinchos, this uniquely Spanish way of eating.

The Spanish food culture gives you license to gad about after sunset enjoying tasty little bites in a cheerful sort of gastronomic mosh pit that is a tapas bar. You develop a rhythm. After the Jamón Ibérico, next is a tapa of succulent ventresca tuna with a sliver of roasted red pepper, followed by a slice of manchego cheese with a dab of sweet quince paste, then a bite of *tortilla de patatas* (omelet with potatoes), and so on. It's no wonder the Spanish are a happy lot around the table!

In that spirit, we invite you to pick up some Spanish food finds from us this month, gather a few friends, and savor the greatness of Spain. At our house, we nearly always put out foods for guests, such as manchego, chorizo, fig cake, and marcona almonds. We love it all year long! Think also of saffron-scented paella, savory salt-cured hams, flavorful cheeses, full-bodied red wines, superb olive oils, and the best canned tuna in the world. Join us as we explore and savor the taste of Spain.

Colin



FOOD EXPLORER

Spain Checklist

CHEESE SHOP

- ☐ Bonvallis Quince Paste
- ☐ Covadonga Cheese
- ☐ Drunken Goat Cheese*
- ☐ Ines Rosales Tortas*
- ☐ Mahón Cheese*
- ☐ Manchego Cheese* (3, 6, 12-month)
- ☐ Marcona Almonds*
- ☐ Marcona Piedras de Chocolate
- ☐ Tetilla Cheese
- ☐ Urgèlia D.O.P. Cheese

DELI

- ☐ Fermin Ibérico Chorizo*
- ☐ Gazpacho
- ☐ Jamón Ibérico
- ☐ Jamón Serrano by Redondo Iglesias
- ☐ Palacios Chorizo
- ☐ The Barcelona, Sandwich of the Month
- ☐ The Spaniard, Naples-Style Pizza of the Month

FLORAL

- ☐ Artichoke Floral Bouquet

GROCERY

- ☐ Aneto 100% Natural Broth* (Chicken, Vegetable, Seafood)
- ☐ Arroyabe Bonito del Norte
- ☐ Castillo de Canena Harissa Olive Oil*
- ☐ Castillo de Canena Smoked Arbequina Olive Oil
- ☐ DLM Saffron

- ☐ La Brújula Sardines
- ☐ Matiz España Bonito del Norte in Extra-Virgin Olive Oil*
- ☐ Matiz España Cockles in Sea Salt Brine*
- ☐ Matiz España D.O. Piquillo Peppers*
- ☐ Matiz España Paella Rice*
- ☐ Matiz España Pulpo Octopus in Olive Oil*
- ☐ Matiz España Wild Mackerel in Organic Extra-Virgin Olive Oil

- ☐ Matiz España Wild Sardines*
- ☐ Matiz España Organic Mussels in Olive Oil*
- ☐ Matiz España Sardines in Olive Oil
- ☐ Matiz España Sardinillas With D.O. Piquillo Peppers*
- ☐ Mezzetta Spanish Queen Olives
- ☐ Molino Extra-Virgin Olive Oil*
- ☐ Nuñez de Prado Organic Extra-Virgin Olive Oil*
- ☐ O-Med Extra-Virgin Olive Oil
- ☐ O-Med Vinegars
- ☐ Pimentón de la Vera Smoked Paprika
- ☐ The Tapas Sauces* (Verde, Brava, Mojo Picón, Chimichurri)
- ☐ Unio Siurana Extra-Virgin Olive Oil*
- ☐ Veleta Spanish Sherry Vinegar*
- ☐ Veleta Spanish Extra-Virgin Olive Oil*

SEAFOOD

- ☐ Octopus
- ☐ Shellfish (Shrimp, Bay Scallops, Mussels, and Clams are popular in recipes.)

WINE

- ☐ 11 Piños Bobal Old Vines
- ☐ Altamente Monastrell
- ☐ Camino Roca Altxerri Getariako Txakolina
- ☐ Familia Torres Verdeo Verdejo
- ☐ Honoro Vera Garnacha
- ☐ La Caña Albariño
- ☐ Muga Rioja Reserva
- ☐ Numanthia Termes Tinta de Toro
- ☐ Sierra Cantabria Rioja Crianza
- ☐ Viña Borgia Garnacha

Earn Bonus Points this month on select Food Explorer products with your Club DLM card. **Get the list!** [DorothyLane.com/BonusPoints](https://dorothylane.com/BonusPoints)

Our Spanish wine selection is extensive and varies per location. But enjoy these specific recommendations.



*indicates items that ship via www.shop.dorothylane.com

El Camino de Vino

Wine Regions of Spain

Spanish wine is one of the world's great values in flavor and abundance! Spain has a vast amount of land under vine, and with its regional diversity it produces everything from light, dry whites in the cool Atlantic region of Galicia to full-bodied red wines influenced by the Mediterranean, as well as Cava and Sherry from the south. Dive into Spanish wine by region!

1) RÍAS BAIXAS

The leading wine zone of Galicia, Rías Baixas produces wines that are lively, bright, and aromatic. They pair so well with the seafood dishes for which the area is famous. TRY: La Caña Albariño (\$19)

2) TORO

To the west of Rioja and in Castile-Léon, Toro is known for its high altitude giving vines a respite in the cool nights from the incredibly warm days. This creates fleshy, full-bodied wines that achieve maximum ripeness. TRY: Numanthia Termes Tinta de Toro (\$26 *save \$8*)

3) RUEDA

This historic Spanish white wine zone that is near Toro is the home of the Verdejo grape that has been growing in the area for centuries. The high altitude of the vineyards helps keep the temperatures cooler, even in the summer. TRY: Familia Torres Verdeo Verdejo (\$12)

4) BASQUE COUNTRY

Basque Country of northern Spain facing the Bay of Biscay produces little wine, but oh what vibrant and bright wine! TRY: Camino Roca Altxerri Getariako Txakolina (\$20)

5) RIOJA

Rioja is perhaps one of the most recognizable regions of Spain with its north central location and wines that are quite similar to Bordeaux (which is not far, located just over the Pyrenees). TRY: Muga Rioja Reserva (\$35), Sierra Cantabria Rioja Crianza (\$20)



6) CAMPO DE BORJA

The so-called birthplace of Garnacha is in the heart of Aragón, producing wines with smooth tannins. TRY: Viña Borgia Garnacha (\$9)

7) CALATAYUD

Calatayud in northeast Spain requires that only indigenous grape varieties are allowed to be made into wine, and Garnacha is the primary grape. TRY: Honoro Vera Garnacha (\$10)

8) MANCHUELA

Nearly halfway between Madrid and Valencia, Manchuela is known for having long, hot summers. It's greatly influenced by the nocturnal, moisture-bearing winds from the Levant that keep the mean annual temperature down. TRY: 11 Piños Bobal Old Vines (\$14)

9) JUMILLA

Jumilla, in the southeastern part of the country, is known mainly for producing strong, full-bodied red wines. TRY: Altamente Monastrell (\$15)

Todul | VP of Wine & Beer

TAPAS AT HOME

The stories behind how Spain's favorite tapas got started are as fun (and varied) as the tapas themselves. The word "tapas" is literally translated as "covers" and one such story involves 19th century King Alfonso XIII using a slice of ham as a lid to his wine glass to keep the flies and sand out. This extends to tales of barkeepers covering the top of a patron's drink with a slice of bread for the same purpose, and over time, they layered on cured ham and so on.

Tapas today can consist of something as simple as a small crock of olives, tinned fish, and a local plate of cured sausages to more composed dishes like stewed octopus, fried potatoes in a myriad of different sauces, meatballs, or even grilled lamb brochettes. Don't forget a gorgeous plate of thinly sliced Jamón Serrano or the decadent and delicious Jamón Ibérico that Spain is so famous for!

The good news is that we carry so many things to help you recreate sharing the famous tapas that Spain is known for with your family and friends. I can't think of a better way to celebrate life!

Chef Camie | Culinary Director

DLM Store-made Meatballs browned and sauced with The Tapas Sauces Salsa Mojo Picón.



Fried potatoes served with The Tapas Sauces Salsa Brava.



GET THE RECIPE: Spanish-Style Garlic Shrimp. DorothyLane.com/Tapas



Matiz España Pulpo Octopus in Spanish Olive Oil.



Manchego topped with Bonvallis Quince Paste and chopped marcona almonds.



Matiz España D.O. Piquillo Peppers stuffed with tuna.



Marinated & Grilled Chicken Breast with The Tapas Sauces Salsa Verde.



Sliced Jamón Serrano layered on a DLM Ficelle.

Marvelous MANCHEGO

One fine, brilliantly sunny day in July of 2019, we crammed into a Euro minivan in Madrid and headed for a day trip to the historic city of Toledo, Spain. But first, we had some food tourism to do with a stop at the dairy that makes one of our all-time favorite cheeses—manchego. As its name implies, manchego is from the La Mancha region of Spain. Yes, the same area that's made famous by Miguel de Cervantes' epic story, "Don Quixote." Although one thinks of Europe as being completely developed, there are plenty of places that remain wild and rustic, and that was our impression of La Mancha.

Manchego cheese is sustenance that arises from ruggedness. To contrast, the alpine cheeses of France, Switzerland, and Italy are born of mountainsides and meadows with plentiful grass for cattle to graze on. Sheep—nature's lawn mower—are more resourceful and able to find the smallest tuft of grass sprouting out under a fence. They thrive even in topography where grass is not so plentiful, in areas of uneven rocky soil; such as parts of Greece, Italy, and Spain. This geography had a hand in the development of the cheese cultures (pun intended) of feta, pecorino, and manchego, all made from sheep's milk.

The Gran Valle Manchego is produced at a dairy in the middle of this rustic area of Spain. After a morning's drive from Madrid, we met our importer Thomas Kohlstruck and the owners of the dairy, José Luis Sevilla and his daughters, Amelia and Pilar. As we suited up in the lobby, we noticed numerous international awards on the wall for their exceptional cheeses.

José Luis explained how, by Spanish law, they only sourced milk from local farmers of the Manchega breed of sheep. They pay top dollar for a very specific high quality milk. We were impressed by the cleanliness of the plant, but even more so how the Sevillas apply science to produce a consistent, yet still artisan product. Science comes into play monitoring protein and enzyme levels of the milk, and numerous other factors. The artisan comes alive when you see José Luis furrow his brow examining a wheel, checking its texture, aroma, and flavor.

When we finished the tour, they gave us a tasting of various ages ranging from fresh and moist of a couple of months to dry, intense cheeses over a year old. The professional tasting, washed down with a nice local red, was followed by a lunch in town, then a stopover to see the Quixotic windmills on the hills nearby. Beautiful, enchanting La Mancha will always hold a great memory for us!



At DLM, we carry three varieties of the Sevilla family's prized manchego cheese. The three-month is the mildest, good for eating and melting. The 12-month is the most intense and we like it crumbled in soup and over salads. Our favorite is the six-month, which to us balances creaminess and still has complexity and savoriness. Pick up a chunk or wheel from The DLM Cheese Shop, and experience the enchanting flavor of marvelous manchego.

Colin



SPANISH-STYLE Charcuterie Cone

It's no secret that European trends, such as fashion, often find their way to our American culture. A notable food trend we are craving these days is the charcuterie cone craze, which has garnered quite a bit of buzz online. These delightful, hand-held smorgasbords of cured meats and cheeses are clearly on trend, but they've been a streetfood favorite much longer abroad. Picture the simple pleasure of strolling along Las Ramblas in Barcelona, Madrid's Plaza Mayor, or the beaches in San Sebastián and stopping to enjoy a flavorful bite of Spanish cheeses and cured meats.

MANCHEGO CHEESE

Beloved Spanish sheep's milk cheese with a strong, piquant, and slightly nutty flavor. Its texture is firm but never dry. We carry manchego that's aged 3, 6, and 12 months.

MAHÓN CHEESE

A cow's milk cheese named after the port of Mahón on Spain's Menorca island. This cheese comes with sweet and nutty aromas and sharp, salty, buttery, fruity flavors. Enjoy it with a drizzle of olive oil and a sprinkle of freshly cracked pepper.

JAMÓN SERRANO

Spain's famous ham. We love its robust flavor and firm, dry texture that is the result of three phases: salting, resting, and dry curing. True Jamón Serrano, like ours, bears the label of the Consorcio del Jamón Serrano Español.

JAMÓN IBÉRICO

Made from Ibérico pigs that meet specific criteria, Jamón Ibérico is dry-cured before meeting the grade of a D.O.P. inspector.

FIREHOOK CRACKERS

These crackers come in a variety of salty, delightful flavors with a satisfying crunch making them the perfect vessel for a variety of cheeses.

TETILLA CHEESE

Tetilla is produced in the northwestern region of Spain, Galicia. This uniquely shaped cheese has a very creamy, almost buttery flavor that's clean and mellow on the palate, melting easily on your tongue.

COVADONGA CHEESE

This creamy blue-veined cheese is produced in a notorious cheese-making region of Northern Spain. Mildly spicy and delicately salty, it's made with a blend of pasteurized cow's and sheep's milk.



Dry White Wine
adds depth

Saffron and Paprika
Enticing aromatics
& flavor

Pick Your Proteins
Valencia recipe
includes shrimp, bay
scallops, mussels or
clams, chorizo,
and chicken.

Recipe
see next page

Vibrancy and color from
Lemon, roasted red
pepper, and peas.

Matiz España
Paella Rice
sops up
Aneto Seafood
Paella Broth

Spanish Olive Oil

Anatomy of Paella

BY CHEF CARRIE

Valencia Paella

Makes 8-10 servings • Prep time 15 minutes • Cook time 45 minutes

¼ cup DLM Pure Olive Oil (or a Spanish olive oil)
8 skinless chicken thighs, cut in thirds
Salt and pepper to taste
1 package Palacios Spanish Chorizo,
skinned and sliced
¾ lb bay scallops
1 lb raw shrimp, tail on
1 lb mussels or clams
1 onion, chopped
3 cloves garlic, chopped
1 tsp paprika
Pinch of saffron
1 cup tomato purée or passata
½ cup dry white wine
2 cups Matiz España Paella Rice
6 cups Aneto Seafood Paella Broth
½ cup peas, fresh or frozen
1 cup roasted red pepper strips
Lemon wedges for serving

In a large paella pan, heat olive oil over medium heat. Season the chicken generously with salt and pepper and brown until golden on both sides. Remove from pan and set aside. Sauté the chorizo briefly and remove from pan.

Briefly brown the scallops for 1-3 minutes and remove from pan. Repeat with shrimp until barely colored, but not cooked thru, and remove from pan with rest of the proteins.

If necessary, add additional olive oil to the pan (at this point you need about 1/4 cup). Add onion, garlic, paprika, and a pinch of saffron. Season with salt and pepper and let cook until onions are translucent, about 3-5 minutes over med-low heat. Add tomato purée and stir. Add white wine and briefly cook. Next, stir in rice over med-low heat. Incorporate broth and stir well, adding in sautéed chicken and chorizo, tucking it in at different intervals. Cover the paella pan with foil and let cook for 25 minutes over a low simmer. Do not stir.

Remove foil, tuck in mussels, then replace foil, and cook another 15 minutes. Remove foil and decoratively place the cooked shrimp and scallops in with the paella and scatter the top with peas. Place foil back on pan and let simmer over low heat for the last 5 minutes of cook time. Remove foil and loosen up the rice, carefully adjusting with a little extra stock or wine if necessary. Garnish top with roasted red bell pepper strips and lemon wedges. *Serve at once.*

“Hard work is recognized, praised, and compensated. Too often the focus of employers can be on the ‘problem areas’ or on what is going wrong, but DLM is the opposite.”

—Jessica Alvarez, DLM Oakwood Bakery Manager & mother of 7

Join our culture of
food enthusiasts.



DOROTHYLANE.COM/CAREERS





Tapas That Travel

Relive memories of a trip to Spain or soak in its vibrant flavors with this Spanish Tapas Gift Box & more!

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LOCAL FOOD BANKS IN AUGUST



Dorothy Lane Market FALL FEST

Outdoors, weather permitting,
we'll be icing fresh PUMPKIN
COOKIES, serving up WARM
APPLE CIDER, and taking compli-
mentary FALL FAMILY PHOTOS.

Saturday, October 23
Noon-4 p.m.
all DLM locations



Culinary Center CLASSES

Savor international flavors
with select upcoming classes!

OCT. 14 French Brasserie
Steakhouse Food & Wine
OCT. 15 Let's Do Lunch!
Spanish-Style
OCT. 29 Spanish Food & Wine

DorothyLane.com/CulinaryCenter



Open INTERVIEWS

Would you like to join our
culture of food enthusiasts?
We'd love to meet you!

Tuesdays in October
3-6 p.m.

All DLM locations. Please see Guest
Services and let them know you are
interested in joining the DLM family.



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