



PAN-FRIED LAMB CHIPOLATAS AND SMOKY TOMATO AND ONION RELISH (SMOOR) ON CREAMY POLENTA

— with Spier Signature Pinotage —

The Spier Signature wines are not just about drinking good. They're about thinking good too. Every bottle in the range encapsulates what matters most to Spier: 300 years of winemaking tradition, being a custodian of the environment and a champion for our communities.

Truly the wine for any occasion – and all occasions – Spier Signature wines features some of Spier's best-loved wines. Our advice is to grab a bottle of South Africa's darling varietal – our Signature Pinotage – and stay local with homegrown goodness.

The Signature Pinotage pairs excellently with this jazzed-up South African classic – a combination that is bound to wrap a smile around your face. We've taken creative licence on this dish of pap, wors and smoor (a classic tomato and onion mix) by throwing in polenta and parmesan cheese and replacing the boerewors with lamb sausages. The bright red smoor, using canned and fresh tomatoes, is scrumptious – and made even tastier with the Spier Signature Pinotage.

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COLLECTION



Drink Responsibly. Not For Persons Under The Age Of 18.

INGREDIENTS

SERVES
4

For the relish (smoor):

- 60ml (1/4 cup) olive oil
- 2 onions, halved and finely sliced
- 2 garlic cloves, finely chopped
- 1 sprig rosemary, finely chopped (woody stalk discarded)
- 1 x 400g tin chopped tomatoes
- 200g baby tomatoes, stalks removed
- 10ml (2 teaspoons) smoked paprika
- 15ml (1 tablespoon) brown sugar
- 15ml (1 tablespoon) red wine vinegar
- salt and pepper to taste

For the polenta and chipolatas:

- 500ml (2 cups) milk
- 500ml (2 cups) chicken stock
- 1 cup fine polenta
- 30-45ml (2-3 tablespoons) butter
- 80ml (1/3 cup) parmesan cheese, finely grated
- Salt and pepper to taste
- 30ml olive oil
- 500-800g lamb chipolatas (or regular lamb sausage or boerewors)
- Fresh basil leaves or chopped parsley to serve

METHOD

For the relish:

Heat the oil in a medium-large pot and fry the onions until soft.

Add the garlic and rosemary and fry for another minute, then add the tinned and fresh tomatoes, paprika, sugar and vinegar.

Season with salt and pepper, stir well and bring to a simmer.

Cover with a lid and simmer for about 25 minutes or until soft and fragrant. Set aside.

For the polenta:

In a deep medium pot or saucepan, heat the milk and stock to a simmer, then add the polenta all at once while stirring. Keep stirring and simmering as the polenta thickens and cooks to a creamy consistency (about 10 minutes).




Remove from the heat, add the butter and parmesan, season with salt and pepper and stir until mixed and melted. Set aside and heat another pan with olive oil to fry the chipolatas until cooked and golden.

Serve the chipolatas on the polenta with a spoon of relish and a scattering of fresh herbs.



SPIER'S GROWING FOR GOOD INITIATIVES EMPOWER OUR COMMUNITIES TO MAKE POSITIVE SOCIAL AND ENVIRONMENTAL CHANGE.

Spier Signature wines can be tasted and purchased at the farm in Stellenbosch and are widely available at retail outlets, supermarkets and online at shop.spier.co.za

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