

Mid-week Meals

Corney & Barrow have teamed up with inspiring chefs to bring you simple, easy and delicious recipes.

Murgh Tikka Makhani

Pomerol is a good match for Murgh Tikka Makhani because of the high percentage of Merlot in the blend. The red fruit, easy tannins and soft finish match the richness of the Makhani sauce.

Ingredients

Chicken tikka (step 1)

400g chicken breast diced

½ tbs ginger paste

½ tbs garlic paste

2 tbs greek yoghurt

1 tsp red chilli powder

½ tsp garam masala

1 tsp vegetable oil

Makhani sauce (step 2)

8 medium tomato
(peeled cut into quarters)

4 green cardamon

1 inch cinnamon stick

4 cloves

4 bay leaves

2 green chilli

2 tbs tomato paste

1 tsp kasoori methi
(fenugreek leaf powder)

1 inch ginger

30g unsalted butter

80ml single cream

salt to taste

1 tbs honey

1 tsp kashmiri chilli powder

1 tbs vegetable oil



Match with: Corney & Barrow Pomerol



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Rajinder Pandey

Head Chef of Mint Leaf Restaurant,
Haymarket, offering modern Indian menus

Method

- To make the chicken tikka mix all the ingredients in step 1 and leave aside for a minimum of 4 hours.
- Cook the chicken on a barbecue or in an oven until cooked through.
- To make the makhani sauce, heat the oil in a sauce pan and the whole spices with green chilli, ginger and tomato and cook until it has thickened.
- Blend the sauce in a blender and pass through a strainer.
- Put the sauce back on the heat and boil, add the chilli powder, salt, honey and butter and simmer for 20 minutes or until the sauce is thick.
- Sprinkle with kasoori methi before serving.
- Add the grilled chicken pieces and season to taste.
- Best enjoyed with steamed rice or plain naan bread.

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Lamb Tagine Stew

Lamb Tagine Stew is ideal with C&B's easy drinking and versatile Rouge. The ripe fruit of the Merlot and the spice from the Carignan nicely complement the dish.

Ingredients

Lamb Tagine Stew

800g lamb shoulder cut in 3cm cubes

50g rapeseed oil

30g ginger, minced

20g garlic, chopped

1 brown onion, chopped

1l chicken or vegetable stock

150g prunes

Spice Mix

2 tsp ground turmeric

1 tsp ground cumin

½ tsp ground all spice

½ tsp ground cardamon

1½ tsp freshly ground black pepper

1 tsp paprika

7g cinnamon stick

7g salt



Match with: Corney & Barrow Rouge



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Oren Goldfield

Chef proprietor of Goode & Wright, Notting Hill, a quirky independent bistro and wine bar

Method

- In a heavy bottom pan, heat the oil until it begins to smoke.
- Sear the lamb shoulder on all sides to brown nicely.
- Remove meat from the pan and set aside.
- Using the same pan, sweat onion, ginger and garlic until translucent. Add all the spice mix, and fry on a low heat for 2 minutes. Careful not to burn.
- Put the lamb shoulder back in the pan. Use chicken or vegetable stock to submerge meat.
- Bring to a simmer and cook on a low heat for 2½ hours until the meat is very tender.
- Add the prunes to the pan and cook for another 30 minutes.
- Season with salt.
- Best served next day, when flavours are more marinated. Serve with Basmati rice.

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Organic Quinoa Salad

This light and fresh organic salad takes minutes to prepare and tastes great with a glass of Blanc de Blancs. The creaminess of the cheese works really well with the Chardonnay in the sparkling wine.

Ingredients

Organic Quinoa Salad

100g of white and red quinoa	30g of sweetcorn
30g of heritage or cherry tomatoes	30g of cheese (optional)
1 avocado	salt and olive oil
2 chopped asparagus	baby watercress for garnish



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William Ortiz

Head Chef of PISQU in Fitzrovia, offering Peruvian cuisine

Method

- Boil the water and cook the quinoa for 10 minutes, leave to cool.
- Cut the tomatoes and avocado into squares.
- Mix the cold quinoa, tomatoes, avocado and chopped asparagus. Add the olive oil and salt to taste.
- Add watercress as garnish and serve.
- Enjoy with a glass of C&B's Blanc de Blancs.



Match with: Corney & Barrow Sparkling Blanc de Blancs



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Lentil Vinaigrette with Leeks, Hazelnuts and Roquefort Cheese

The roundness and dark fruits of the Rioja create the perfect balance between the soft lentils and sharp, strong flavoured Roquefort cheese.

Ingredients

roquefort cheese

toasted and crushed hazelnuts

1 bunch of watercress, frisee or endive

250g puy lentils

500ml light chicken or vegetable stock

a few sprigs of thyme

2 bay leaves

1 leek

good vinegar, sherry works well

maldon sea salt

pepper

Vinaigrette

1 dessert spoon dijon mustard

45ml red wine vinegar

350ml olive oil

150ml walnut oil

salt and pepper



Match with: Corney & Barrow Rioja



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Tam Storrar

Chef Director of Blanchette Soho and Brick Lane French restaurants

Method

- Remove skin of the leek and wash before blanching in salted water. Remove from water, allow to cool and slice into rings. Place in baking dish and dress generously with the vinaigrette. Cover with tin foil and place in a warm oven (160c) for 40 minutes until the leeks are soft.
- Wash the lentils in a colander and then blanch them in a large pan full of cold water. Bring to the boil and strain immediately. Return the lentils to the pan with the stock, bay and thyme. Bring to the boil and let it simmer (without seasoning). Add more boiling water if needed, when tender drain and chill.
- Dice or crumble the cheese.
- The undressed lentils will need a good hit of Maldon sea salt and pepper and be generous with the Vinaigrette. Season to taste.
- Toss the clean salad leaves with the leeks and lentils, drizzle some more vinaigrette. Add a dash of fresh vinegar, the cheese and the hazelnuts.

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Hot Crab Pots

An olden but golden dish which I always find especially pleasing if there are crunchy little bits of shell in the creamy, eggy, hot, crabby pot. It is blissful with chardonnay.

Ingredients

Hot crab pots (serves 6)

4 eggs, beaten

400ml double cream

200g brown and white crab meat

100g gruyère, grated

butter

2 tbsp chopped chives



Match with: Corney & Barrow White Burgundy



Victoria Moore

Award-winning wine writer for The Telegraph and author of The Wine Dine Dictionary, which is out now from Granta Books

Method

- Preheat the oven to 180C.
- Mix the eggs, cream, crab and cheese together.
- Season to taste and divide between six buttered ramekin dishes.
- Cook for around 15 minutes until only just set.
- Sprinkle with chives.
- Serve with really good bread, toasted.