

Navigating the Bridges of Food and Wine

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Today's Agenda

Introduction

Main Topic: Bridges of Food and Wine

Theory : Personal Pairing Theory

Practice: Food and Wine Tasting

Review / Q&A

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Personal Pairing Theory

What are we attempting to pair?

- Protein / Center of the Plate
- Preparation / Cooking Method
- Vegetable/ Starch Components
- Sauces / Garnishes

How does changing a component affect the pairing?

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- Cultural significance of flavor profiles
 - Common ingredients
 - Same latitudes
 - Mexico vs Thailand
 - Lime, Chiles, Avocado, Coconut
 - Same ingredients, different cuisine
- What common practices exist between viticulture and other produce items?
 - Oregon and Burgundy

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Tasting One

- Pan Seared Chicken
 - White wine herb cream sauce
 - Spain- saffron, olives, garlic
 - Germany- mushrooms, white pepper, mace, caraway
- Pazo Senorans Albarino 2017
 - Peach, apricot, floral, honey

Tasting Two

- Traditional Meatloaf
 - Red Wine Demi Sauce
 - France- thyme, tarragon, lavender
 - Jamaica- cinnamon, nutmeg, red pepper flake, all spice, “HEAT” habaneros
- Chateau Clark 2016 (Medoc) more cabernet influence
 - Cassis, black cherry, coffee bean

Tasting Three

- Shirred Egg
 - Tomato Pesto Sauce
 - Italy- tomato, basil, parmesan, garlic
 - India- turmeric, coriander, yogurt, ginger, garlic, fenugreek
- Argyle Pinot Noir 2017
 - Sangiovese
 - Light body, fruit forward, low tannin

Tasting Four

- New York Style cheesecake
 - Mixed Wild Berry Sauce
 - Thailand- Thai Tea
black tea, cardamom,
nutmeg
 - Italy- strawberry (world
wide berries)
- Brachetto d' Acqui
 - Banfi Rosa Regale



Questions?

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