



UNIVERSITY OF
SURREY



PAIRING WINE

With Tony

Lakeside Favourites Vol 1



We love sharing our passion for great food and great wine. Whilst times are tough, we commit to bringing those things to you at home! With a little cheer, jest and lightheartedness.

We certainly wouldn't recommend too much of the 'good stuff' right now, neither would we condone a wine run to the shops. But we do hope to provide light entertainment and inspiration, for those future occasions.

TEAM LAKESIDE



JAMBALAYA

Pair Jambalaya with a classic Chardonnay, the Jambalaya won't overwhelm the sweet fruity notes of a good chardonnay. Whilst the wine will bring freshness to your dish, cooling you down.

Alternatively, it may be a cultural no no, but we believe there is something wonderful about the deliciousness of Jambalaya and a blush pink rose wine. Rose wines are light and low in alcohol. Top Tip, if you have a wine high in alcohol, this will bring out the spicy burn in your dish, so we would recommend something lighter.

RECOMMENDATIONS

Chardonnay - 'Villa Maria Private bin' £9.50

Chardonnay - 'Most Wanted' £6.50

Chardonnay - Rustenberg Stellenbosh £11.99

Rose - Miraval Provence £19.00

Rose - Oriel Luberon £7.50

Rose - Marquesa de La Cruz £7.99



POTATO FRITTATA

Would it be a Spanish dish if we didn't suggest Rioja? With such robust fillings and flavours, a Rioja - nothing too fancy - does the trick. The Younger the Rioja, the sweeter it would be. Perfect for this vegetarian version.

If you were to add chorizo or acon, we would recommend an older Grand Reserve Rioja.

Now, a French version, if you can get hold of a nice Pouilly-Fume, it would certainly go perfectly with the eggs (if you can get hold of them), herbs and spices.

The complex citrus finish will compliment the dish exquisitely, as would other crisp dry whites, such as a Chablis.

RECOMMENDATIONS

Rioja - Campo Viejo Rioja Gran Reserva £15.00

Rioja - Campo Viejo Rioja Tempranillo £6.50

Rioja - Muga Selection Especial Reserva £24.99

Pouilly-Fume - Tesco Finest Pouilly-Fume £15.00

Pouilly-Fume - Domanine Chaelain £16.99

Pouilly-Fume - Cave des Grands Blancs £14.99



CORNERED BEEF HASH

We love the stuff, but let's be honest, corned beef isn't a complex ingredient. You get the salty-sweet meat, sugary sweet onions and the crispy crunch of the potato. This requires a lighter and thinner drink, so we would suggest none other than a good old ale!

RECOMMENDATIONS

Hogs Back TEA ticks all the boxes. Simple, light and refreshing! Also at £1.75 in Waitrose - bargain!