



ABRICadabra *Pairings*

Read the Pros on Food & Wine Pairings - China

Jeannie Cho Lee...A Memorable Pairing



Memorable food and wine experience was a 1961 La Mission Haut Brion with braised abalone. One always thinks of abalone as pairing with a white wine since it is a seafood dish but the braised Cantonese sauce with savoury, rich flavours combined with the succulent dense abalone was a perfect pairing with the spicy, earthy, silky-textured red wine from Pessac-Leognan. I was surprised at how harmonious the pairing was.



Pairing Recommendations with Chinese Cuisine

For many Cantonese meals, I usually choose a well-made, elegant Volnay from Marquis d'Angerville. This style of wine – elegant, medium bodied, with soft tannins and fresh acidity is perfect for the array of Cantonese dishes that often arrive at the same time. For example, during a dim sum meal, you may enjoy steamed har gau (shrimp dumpling) as well as char siu bao (barbecue pork meat buns) which requires a versatile wine that can pair with both seafood/delicate dishes as well as fuller flavoured meat dishes.



Jeannie Cho Lee

Occupation: Master of Wine, Author, Wine Critic and Journalist
Lives In: Hong Kong
From: South Korea
www.asianpalate.com/

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