

Welcome to the Cluver Club

We are delighted so many of you are enjoying our Cluver Club and its exceptional recipes by exceptional chefs with so many more to come.

For the second edition, we have chosen Peter Pankhurst of Cape Town's Savoy Cabbage to help you spice up a wintry night ... with Gewürztraminer, one of the many stars in the Paul Cluver range of award-winning wines.



Peter Pankhurst

Peter Pankhurst has been cooking professionally for some 14 years. His first professional kitchen was Île de France in Johannesburg under Master chef Marc Guebert who told him "he would take two years of my life, pay me very little and shout at me a lot, all true."

Peter says his Cape Town career was marked by its revelation of how much "I didn't know. An undistinguished start at Winchester Mansions Hotel and a nightmarish stage at Hohenhort Novelli at the Cellars under George Jardine made me realise that if I wanted to do this I had better get down to learning how to be a real cook. This was maybe the best thing that happened to me as a chef."

After a week at Obz Café and time at the now defunct East City Cafe in Barrack Street, he met Janet Telian who was the chef at Savoy Cabbage. Janet made him her sous chef. "The rest would be history if history was made up of the mundane. I took over the kitchen a year and a half later, soon after the publication of Savoy Cabbage Cookbook and am still happy. In 2007, I was lucky enough to travel to the States where I worked in four wonderful and very different kitchens to get some international knowhow. The experience is still resonating and crystallising inside of me and we will have to wait and see what becomes of it.

"Paul Cluver is one of my top three wineries, I am not telling who the other two are ... and this recipe is the ideal partner match for the Paul Cluver Gewürztraminer, a dry wine in the Germanic style where the meat is complemented by the lightness of this delicious wine."



Brined Pork Cutlets Stuffed with Celery, Apple and Gruyere with Apple Cider Syrup

Served with Paul Cluver Gewürztraminer

All the major preparation can be done in advance.

Brine

3 litres water
250 grams coarse salt
750 grams soft brown sugar
3 red chillies, roughly chopped
50 grams fresh sage
2 tablespoons juniper berries
1 head garlic, cut in half

Bring all the ingredients to a boil in a large pot. When all the salt and sugar have dissolved, pour the brine into a large bucket and cool before adding the cutlets.

Pork Cutlets

4 pork loin cutlets about 220 grams each, French trimmed; rind and excess fat removed.

Cut a deep pocket in the bottom end of the cutlet parallel to the meat, being careful not to cut through the side of the meat. Soak in brine for at least six hours, preferably over night.

Stuffing

1 stalk celery, finely diced
1 Granny Smith apple, peeled, cored and finely diced
1/2 cup Gruyere, finely diced
1 teaspoon finely ground cumin
1 tablespoon coarse Dijon mustard

Mix all the ingredients together and use to stuff the cutlets.

Sauce

2 bottles apple cider
1 stick cinnamon
1 tablespoon allspice berries
3 cloves
Peel and core of the apple
2 tablespoons coarse Dijon mustard

Place all the ingredients except the mustard into a pot and bring to the boil. Simmer until reduced by 3/4 and strain into a clean pot. Whisk in the mustard just before serving.

Grill the pork over an open fire or in a hot pan for about 5 minutes per side until cooked. Serve with mashed sweet potatoes, sautéed apples, organic green beans and some Savoy Cabbage seasoned with cumin. Pour the sauce around and then watch the Gewürz and the cumin dance.

Paul Cluver Gewürztraminer

Gold comes to mind when you swirl the Paul Cluver Gewürztraminer around in your glass. This is a dry wine in the Alsatian style, extremely aromatic with beautiful floral flavours. What's more, it's light in sugar, with a brilliant balance between fruit and clean acidity.

For winemaker Andries Burger, the aroma of crushed litchi which filled the winery when he made the wine is still present. The 2007 vintage is one of his most expressive Gewürztraminers to date, just bursting with flavours of rose water, Turkish delight and, of course, litchi. "The palate is rich," he says, "lingering with hints of spice. It's a truly great and balanced wine that is coming in to its own as a natural partner to spicy and fatty dishes where the wine's acid wine cuts the fat."



"It's good as pre-lunch or at sundown, and it also goes well with white meat such as poultry and pork, fish, salads, vegetable dishes or just simply on its own. But with Peter's recipe it is divine!"

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