

*Improving early years education in Nepal schools*

## DRINKS MENU

Suggestions by

# ANDY CLARKE

Andy Clarke is a Bristol-based food and drink expert, writer and broadcaster, who often appears on ITV's shows This Morning and Love Your Weekend.

His background is in producing and directing food, drink and travel TV and credits include developing and producing 'Saturday Kitchen Live' (BBC1), producing both James Martin's French & American Adventures (Discovery Channel) and being responsible for all food and drink on 'Gordon, Gino & Fred: Road Trip' (ITV).

Andy's website: [one4thetable.com](http://one4thetable.com)



### Momos - Funkstille Grüner Veltliner

£10.99 from Clevedon-based wine merchant Vintage & Vine.

These gorgeous little parcels of loveliness need something refreshingly fruity that can also stand up to the peppercorns, soy and chilli sauce. I love Austria's best-known grape Grüner Veltliner. This example is grown from a single vineyard site situated in the Northern Kremstal Valley near the River Danube near the town of Seftenberg.

The grapes are harvested from 15year+ old vines. **Funkstille Grüner Veltliner** has ripe pear qualities to the flavour which are just perfect here. There are also delicate citrus notes and a pinch of white pepper on the finish which is going to be wonderful with the filling of these fab dumplings. 'Funkstille' means radio silence, so make sure you take a moment to enjoy it!

<https://www.vintageandvine.co.uk/product-page/funkstille-gruner-veltliner-austria>

### 30 For 30

To mark 30 years since its first funded school was opened, PTN is running a 12-month campaign in 2021. '30 For 30' aims to raise £50,000 to help 30 schools improve their teaching provision and facilities for pre-primary school children aged 1-5 years old.

Find out more at [www.pahar-trust.org/30for30](http://www.pahar-trust.org/30for30)



KURRIES  
— A N D —  
S T E A K S

Recipes created especially for Nepali Night In by Shri Naik, chef and founder of Kurries and Steaks restaurant, Isle of Man.

## Shri's Chicken Curry - Semeli Feast Moschofilero

£10.99 from Bath-based wine merchant Novel Wines.

The fabulous flavours in Shri's fragrant chicken curry are crying out for something fun and a bit different to go with it. The cardamom, cumin and garam masala need the charm of a fresh and floral wine and the winemakers of Greece have something perfect for the occasion! **Semeli Feast Moschofilero** (Pronounced Moscow-Filero) is made from a white grape variety indigenous to Greece. This one is from Peloponnese (the spiky peninsula towards the south of Greece), is intensely aromatic and produces a dry white wine with spice and bold floral perfume. Made by Leonadis Nassiakos, nicknamed the 'Master of Moschofilero' by his peers in Greece, this wine is soft and ripe which makes for a great match to chicken with garlic and ginger. A mix of floral aromas with lemon, lychee in there, on the palate there's guava and apricot too. It's juicy, floral and very easy to drink with that scattering of coriander.

<https://www.novelwines.co.uk/products/semeli-feast-moschofilero-greek-white-wine>

## Saag Aloo - The Flying Pig

Around £14.50 -£16 from the Aldwick Estate website or from Novel Wines.

The vegetal, earthy tones of this satisfying saag aloo need a juicy wine to pair with them, you don't want anything too tannic here. **The Flying Pig**, a red wine blend of 30% Regent & 70% Pinot Noir grapes from Aldwick Estate in Somerset is perfectly fresh, ripe and juicy. It has blackcurrants on the nose and is beautifully juicy. Full of hedgerow fruit, it's rich thanks to a little oak for texture but well balanced. I know British reds are often overlooked, but this wine definitely deserves some airtime! Not only will it shine against the spinach and potato but it won't jar with the mustard, ginger, garlic and chilli. Aldwick Estate was a farm since 1905 and in 2008, fourth generation family member Chris Watts decided to plant vines on the estate. But why's it called 'The Flying Pig'? As we know, it's is a figure of speech depicting something so unlikely as to verge on the impossible. Like making good English red wine!

<https://www.aldwickestate.co.uk/product/flying-pig/>  
<https://www.novelwines.co.uk/products/alldwick-flying-pig>

## Daal - Wiper & True Kaleidoscope Pale Ale

You can buy direct from their website or at independent drink stores.

£36.00 for 12 x 440ml cans.

The earthiness of daal is a wonderful thing, especially when the spicing is just right. And nothing goes better with this great dish than IPA. **Wiper & True Kaleidoscope Pale Ale** is made in St Werburgs, Bristol. It's made from three different hops to create a seasonally evolving flavour profile which centres on rich hop flavour which is perfect for the lentils and fresh hints of lemon and pepper which will go wonderfully with the turmeric, garlic, ginger and onion.

<https://wiperandtrue.com/products/case-of-kaleidoscope-12x-440ml-cans>  
(There is also a 10% NHS discount on the website)

## Carrot Pudding - Dunleavy Pinot Noir Rosé

Around £15 from the Dunleavy Vineyards website and various independent wine merchants.

The sweet and spicy nature of this carrot pudding is crying out for rosé. **Dunleavy Pinot Noir Rosé** from north Somerset is made a stone's throw from Bristol in Wrington Vale. This bright tasting pink wine is bursting with redcurrant and raspberry flavours that will complement the sweetness of the carrots and the perfumed cardamom. The texture of this wine is going to be great with this dish.

<https://www.dunleavyvineyards.co.uk/shop>

## Non-Alcoholic options (Great for both savoury food and dessert!)

If you fancy something exciting to sip but without alcohol, try Luscombe Hot Ginger Beer from Devon. It's fiery as if fresh ginger has been grated into your glass. It'll be great with dishes like the chicken curry and the carrot pudding too.

£20.28 for 12 x 27cl bottles on their website or around £2 from various shops.

<https://luscombe.co.uk/Hot-Ginger-Beer-Box-of-12-x-270ml-p203997445>

Another great bet with this meal is Bristol-made non-alcoholic spirit Caleno Light & Zesty which can be sipped with tonic or in a cocktail. Caleño was born out of personal frustration by founder Ellie who was on an alcohol-free night out with friends, getting down to Latin music. Fuelled by that Latin positivity, Ellie set out to infuse the sun-drenched flavours of Colombia with non-alcoholic spirits. The result? It's a lively blend of Inca berry, pineapple, papaya, coriander, juniper berry, green cardamom & lemon peel. It's fresh, fun and fruity and will go brilliantly with the exciting, vibrant and spicy flavours of these dishes. It's also a great match with desserts too.

You can buy the drink pre-made in a can with tonic (250ml) for £24 for a 12-pack from [www.calenodrinks.com](http://www.calenodrinks.com) and Amazon.

Or as a bottle which you dilute as you like it! £18 for 50cl <https://calenodrinks.com/product/light-zesty/>

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