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The Spring Foodie Case

A guide to your wines and their perfect seasonal recipe matches



WaitroseCellar

Inside your case...

We've teamed up with our Waitrose Cookery School Head Chef, Gordon McDermott, to create the **Spring Foodie Case**. This special case is a celebration of spring - which is my favourite season, when the temperatures slowly begin to rise and the days get longer. It also marks the launch of our exciting new online wine service - waitrosecellar.com

Gordon has developed six seasonal recipes, which are perfect to enjoy throughout the spring months. And together we've experimented with different fine wines to find the perfect match to complement each dish. The finished result is the most delicious combination of flavours - enhancing what either the food or wine could offer alone.

Look out for the mouth-watering match of poached trout and fruity Sauvignon Blanc - a great combination to try on a bright and colourful spring day.

We hope you enjoy The Spring Foodie Case as much as we have enjoyed creating it and we look forward to welcoming you to waitrosecellar.com very soon.

Best wishes,

Xenia Irwin MW

Wine Buyer for Waitrose Cellar



Gordon McDermott
Waitrose Cookery School Manager

Gordon has over 22 years chef experience under his belt and has worked with the likes of Rick Stein, Gary Rhodes and Anton Mosimann. He runs a wide range of courses at our Cookery School including Essential Thai Cookery and Beginner's Knife Skills.



Xenia Irwin MW
Wine Buyer for Waitrose Cellar

Xenia joined as a Buyer for Waitrose Cellar in December 2013 and has over 24 years experience in the wine trade. She has worked as an independent wine consultant, as well as a buyer for a large regional brewery, retailer and wine importer. Xenia became a Master of Wine in 2003.

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Cave de Lugny Sparkling Burgundy Blanc de Blancs NV Crémant de Bourgogne

Burgundy, France
Bin number: 083927

+ Beer-battered cod with tartare sauce & chips

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Vasse Felix Semillon/Sauvignon Blanc

Margaret River, Australia
Bin number: 492921

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Vigneti Massa Sentieri Barbera Colli Tortonesi

Piedmont, Italy
Bin number: 579752

+ Slow-roasted shoulder of lamb with root vegetable gratin & salsa verde

Waitrose
Cookery School

Whether you're a novice or a budding cook, everyone is welcome at our Waitrose Cookery School. From desserts to Michelin star masterpieces, there's no set menu, it's about learning new skills. **Find out more at** waitrose.com/cookeryschool



Let's get cooking...

Beer-battered cod with tartare sauce & chips

Serves 4
Prepare 30 minutes
Cook 30 minutes

Ingredients

900g Maris Piper potatoes, peeled and cut lengthways into 1cm-thick chips
Flour, for dusting
4 x 175g pieces cod loin

For the tartare sauce:

200g good quality mayonnaise
1 tsp finely chopped green olives
1 tsp finely chopped gherkins
1 tsp finely chopped capers
2 tsp chopped fresh chives
2 tsp chopped fresh parsley

For the beer batter:

125g self-raising flour
100ml soda water
100ml light beer

Mix together all of the ingredients for the tartare sauce and place in the fridge until you're ready to serve.

For the chips, start by pre-heating a deep fat fryer to 140°C and line a baking tray with clean, dry kitchen paper. Rinse chips under cold water, pat dry, then add to the oil and cook for about 7-8 minutes until soft and golden brown. Remove from the oil and drain on the paper. The chips will now be 'blanched' - so they will be fluffy inside and crisp on the outside.

For the fish, increase the temperature of the fryer to 190°C and mix all the ingredients for the batter together until it's smooth with the consistency of double cream.

Season the flour with salt and pepper and use to dust the fish, then dip them in the batter. Fry two pieces of fish at a time for 7-8 minutes, until crisp and deep golden brown. Remove and drain on the kitchen paper. Keep them warm while you finish off the chips.

Add the blanched chips to the hot oil and cook for 4-5 minutes or until crisp and golden brown. Drain on kitchen paper, season with salt and serve immediately with the fish and tartare sauce.

Cave de Lugny Sparkling Burgundy Blanc de Blancs NV Crémant de Bourgogne

Burgundy, France • Bin number: 083927

This wine is a high-quality, sparkling Burgundy from the best co-operative in the region - "Cave de Lugny". Made with 100% Chardonnay, it's created in exactly the same way as Champagne and the results are similar - expect lots of creamy, fresh and zesty bubbles.

You've probably heard many times that the best match to fish and chips is sparkling wine or Champagne. But it's quite likely you haven't tried it! The key to this great match is the toasty notes, citrus and green apple flavours that complement the nutty batter and delicate fish perfectly. Not forgetting the high levels of acidity and bubbles, which work their magic and cut through the deep-fried batter.



Poached trout with beetroot & crispy Burford Brown eggs

Serves 2
Prepare 20 minutes + poaching
Cook 1 hour + 15 minutes

Ingredients

2 medium red beetroot
1 tbsp coriander seeds
20g pack fresh thyme

For the dressing:

¼ tsp Dijon mustard
1 tsp white wine vinegar
½ tsp caster sugar
75ml extra virgin olive oil

For the crispy eggs:

2 tbsp plain flour
2 Burford Brown eggs
2 Burford Brown eggs, beaten
100g panko breadcrumbs

For the trout:

1 fillet of trout, pin-boned
½ onion, roughly chopped
½ leek, trimmed and roughly chopped
3 whole black peppercorns
1 stick of celery, roughly chopped
300ml white wine
1 bay leaf

For the popcorn capers:

2 tbsp olive oil
20g large capers

Wash the beetroot and bring to the boil for around 1 hour with the coriander seeds and thyme (reserving 1 sprig). Remove from the pan, allow to cool, then peel and dice into 1cm cubes.

Meanwhile, place the mustard, vinegar and sugar in a bowl and drizzle in olive oil. Whisk until you have a smooth dressing. Season, reserve 2 tbsp of the dressing, then add diced beetroot.

Place eggs into boiling water and cook for 5 minutes. Remove and place into a bowl of iced water – once they have cooled you can gently peel them. To breadcrumb the eggs, place the flour, beaten egg and breadcrumbs into 3 separate bowls. Place the peeled eggs into the flour, then into the egg mixture, then into the breadcrumbs.

For the trout, place onion, leek, peppercorns, celery, white wine, reserved thyme sprig, bay leaf and 600ml cold water in a shallow pan and simmer. Place the trout skin-side up into the water, making sure it is covered. Cook for 2 minutes then remove and place onto kitchen paper. Once cooled, remove the skin.

For the popcorn capers, place the oil and capers into a shallow frying pan and gently fry over a low heat for 5 minutes or until they burst open and become crispy. Drain on kitchen paper.

Preheat a deep-fat fryer to 180°C. Lower the eggs into the fryer and cook until golden brown (about 1 minute) then drain on kitchen paper. Mix the salad leaves with the diced beetroot and divide between 2 serving plates, arranging in the centre like a nest. Scatter over the popcorn capers, place a crispy egg in each nest and flake the trout into 2 or 3 pieces around the edges. Drizzle the remaining dressing over the leaves and serve.

Vasse Felix Semillon/Sauvignon Blanc

Margaret River, Australia • Bin number: 492921

This wine is from one of the flagship estates in Western Australia, producing a classic Bordeaux white blend, now so typical of the Margaret River region. It has a textural dimension from the Semillon and amazing purity of gooseberry and red apple.

It's these elegant flavours that partner the aromatic trout and beetroot - the wine has an uplifting taste and its fruit flavours provide a sweetness, which brings out the best in the dish.



Thyme-roasted pork with pan-fried pears & perry gravy

Serves 6 (with leftovers)
Prepare 25 minutes
Cook 2 hours 10 minutes

Ingredients

2kg leg of pork, boned, or belly, rolled and scored
1 tsp sea salt
8 sprigs fresh thyme

For the roasted garlic and shallots:

400-500g shallots (about 18-24)
12 cloves garlic

For the pears:

25g unsalted butter
3 pears, peeled, cored, and cut into quarters, lengthways
1bsp Demerara sugar

For the gravy:

500ml perry (pear cider)
100ml double cream

Remove the pork from the fridge about 30 minutes before cooking. Preheat the oven to 220°C/gas mark 7, and dry the pork with clean dry kitchen paper. Check the skin has been thoroughly scored and, if necessary, add a few more cuts using a sharp knife. Rub salt into the skin, tuck the thyme into the centre and place in a roasting tray. Allow 25 minutes per 500g pork plus 25 minutes. Roast on the highest shelf for the first hour, then turn the oven down to 190°C/gas mark 5 for the remaining cooking time.

Meanwhile, prepare the roasted garlic and shallots. Pour boiling water over the shallots and leave for 5 minutes. Put whole garlic cloves in a saucepan with boiling water, cook for 5 minutes then run them under cold water and peel off the skins.

Add the shallots and garlic to the roasting tin about 45 minutes before the end of cooking time. When the pork is cooked, transfer to a serving plate, cover and leave to rest for 15 minutes. Transfer the shallots and garlic into a heatproof serving dish, leaving behind a few garlic cloves to mash into the pan juices.

While the pork is resting, heat the butter in a frying pan and fry the pear quarters until tender and golden. After a minute or two, stir in the sugar, turning the heat to low. Spoon into a serving dish. Place the roasting tray with the juices onto the hob. Mash in the reserved garlic cloves. Add the perry, bring to the boil and pour in the cream. Let the gravy bubble and reduce. Season and pour into a gravy boat to serve with the pork and pears.

Dr. Loosen Ürziger Würzgarten Riesling Kabinett

Mosel, Germany • Bin number: 047615

Ernie Loosen took control of his family's vineyards in 1888 and set about transforming the company to produce high quality wines. This wine is a fabulous example of this triumph. The "Spice Garden of Urzig" produces fantastic wines, with exotic, spicy aromas and a mesmerizing earthiness.

It may come as a bit of a surprise that we are suggesting a white wine - especially a Riesling - with pork, but the spicy, apple flavours in the wine are the perfect foil to the meat. Rieslings typically contain high levels of acidity - and consequently age well for decades - which again makes this perfect with the fattiness that is inherent in cuts of pork such as leg or belly.

Chef's tip

If the crackling isn't crispy enough once the pork is cooked, remove it from the meat and cut into pieces with kitchen scissors. Pop the pieces onto a baking tray and put back in the oven, at 220°C/gas mark 7 to crispen up.



Chicken breast with pancetta, broad beans & herb mascarpone

Serves 4
Prepare 40 minutes + marinating
Cook 25-30 minutes

Ingredients

4 corn-fed chicken breast fillets, with wing bone attached
4 thin slices pancetta
200g broad beans, padded
2 tsp olive oil
100g mixed leaves (such as rocket, ruby chard and spinach)
2 Baby Gem lettuces, leaves picked and cut lengthways
25ml good quality balsamic vinegar
1 star anise

For the marinade:

50ml olive oil
Finely grated zest and juice 1 lemon
2 cloves garlic, crushed
2 tsp crushed fennel seeds

For the herb mascarpone:

Finely grated zest and juice 1 lemon
250g mascarpone
2 tbsp extra virgin olive oil
Finely chop the following:
½ x 20g pack fresh flat-leaf parsley
½ x 15g pack fresh chives
½ x 20g pack fresh basil leaves
¼ x 15g pack fresh oregano

Place the balsamic vinegar in a pan with the star anise and warm slightly on a low heat. Remove from the heat and set aside.

Combine all the ingredients for the marinade in a tray and add the chicken, skin-side up. Avoid covering the skin of the chicken with the marinade, as this will help the skin to go crispy. Cover the rest and place in the fridge for a minimum of 6 hours to marinate.

Prepare the herb mascarpone by mixing the ingredients together with 2 tbsp cold water. Place in fridge until needed.

Preheat the oven to 200°C/gas mark 6. Heat a heavy-based ovenproof pan on high heat and add a little oil. Wipe marinade off the chicken with clean dry kitchen paper and place the chicken in the pan skin-side down. Fry for 3-5 minutes, turning until well coloured on both sides. Place the pan in the oven for a further 8-10 minutes or until the chicken is cooked, and the skin is crisp and golden. Remove from the oven, pour off any excess fat then leave to rest for 5-6 minutes.

Meanwhile, spread the pancetta out onto a baking tray and bake in the oven for 4-5 minutes until crisp. Remove and keep warm. Remove the chicken from the pan and place on a chopping board. Put the pan back on a low heat, add the broad beans and warm through. Add the mixed leaves and stir through. Season with a little salt and pepper and add to a bowl along with the Baby Gem and toss well. Divide the mixture evenly between 4 plates.

Slice the chicken in half and place on top of the bean and leaf mixture. Spoon a little of the warm balsamic vinegar over the chicken, top with a tablespoon of the herb mascarpone and garnish with the crisp pancetta.

Stonier Pinot Noir Mornington Peninsula

Victoria, Australia • Bin number: 794014

Stonier produce truly elegant Pinot Noirs that are best consumed within five years following the vintage. They are lighter in style than some and the pure fruit flavours are allowed to shine.

With vibrant raspberry, cherry and savoury plum notes, this wine is at its best with full flavoured - but not overpowering - foods. Here the creamy mascarpone and chicken match wonderfully with the wine.

Chef's tip

The remaining herb mascarpone can be kept in the fridge for up to three days. It's delicious served with baked salmon or monkfish.



Spiced aubergine & sweet potato ragout with polenta chips

Serves 4
Prepare 35 minutes
Cook 1 hour + 30 minutes chilling

Ingredients

For the ragout:

1 large onion, finely chopped
2 cloves garlic, crushed
1 tbsp olive oil
1 tsp paprika
1 tsp ground cumin
1 tsp ground ginger
1 tsp ground coriander
1 stick of cinnamon
½ tsp hot chilli powder
Pinch Saffron strands
1 large aubergine, diced into 2cm cubes
1 large sweet potato, peeled and diced into 1cm cubes
400g can chickpeas, drained
400g can chopped tomatoes
1 tbsp red wine vinegar
2 tsp honey
50g sultanas
3 tbsp fresh coriander, roughly chopped

For the polenta chips:

140g quick cook polenta
20g butter
50g finely grated mature cheddar
1 tbsp plain flour, for dusting
Sunflower oil, for deep fat frying

For the herb yoghurt:

200ml Greek yogurt
3 tbsp fresh mint leaves, finely chopped

Start by pre-heating the sunflower oil in a deep-fat fryer to 190°C. To make the ragout, fry the onions and garlic in the olive oil with a pinch of salt over a low heat for 5 minutes. Add the spices and continue to stir for 3 minutes.

Add the aubergine, sweet potato and chickpeas and stir well to coat in the spices. Fold the tomatoes, vinegar, honey, 100ml of water and seasoning and bring to the boil. Simmer the ragout, over a low heat for 45 minutes, stirring until the vegetables are tender and the sauce thick and reduced. Add the sultanas for the final 5 minutes of cooking.

Meanwhile, make the polenta chips, bring 600ml cold water with a pinch of salt to the boil in a large saucepan. Rain in the polenta, whisking constantly to prevent lumps. Simmer over a medium heat for 5 minutes, whisking continuously.

When the polenta has thickened, beat in the butter and cheddar. Spread on to a baking tray lined with cling film and set in the fridge for 30 minutes. Once set, cut into chunky 'chips' and set aside.

Combine the yogurt with the mint and refrigerate. Lightly flour the polenta chips and deep-fry in batches until golden brown and crisp. Remove and drain.

To serve, spoon ragout into a large bowl and garnish with the polenta chips. Drizzle over a little herb yogurt and sprinkle with toasted pine nuts.

Catena Malbec

Mendoza, Argentina • Bin number: 045491

While it's true that Argentinian Malbec is often at its best with steaks and beef, the rich fruit flavours also pair wonderfully with dishes such as this aubergine ragout. Here, the abundance of spices add extra touches to the dish which call for a robust wine.

Catena have been producing wines in the Mendoza Valley of Argentina for over 100 years and are renowned for the quality of their wines. This is no exception and is a real delight served with the ragout.



Slow-roasted shoulder of lamb with root vegetable gratin & salsa verde

Serves 4-6 with leftovers
Prepare 30-40 minutes
Cook 4 ½ - 5 hours

Ingredients

2 litres chicken stock
2kg bone-in lamb shoulder
8 cloves garlic, peeled
8 sprigs fresh rosemary
1.8kg Maris Piper potatoes, peeled
and thinly sliced
1 swede, peeled and thinly sliced
1 celeriac, peeled and thinly sliced
20g pack fresh lemon thyme,
finely chopped
2 medium onions, thinly sliced

For the salsa:

20g pack fresh flat-leaf parsley
20g pack fresh mint
20g pack fresh basil
1 tbsp Dijon mustard
1 tbsp salted capers, rinsed
4 anchovy fillets in oil, drained
4 tbsp extra virgin olive oil
2 tbsp lemon juice

Preheat the oven to 150°C. Add chicken stock to a pan and bring to the boil. For the lamb shoulder, use a sharp knife to make 2cm-deep holes all over the flesh. Insert one clove of garlic and a sprig of rosemary into each one. Season and leave to one side.

To prepare the gratin, line the base of a large deep ovenproof dish with baking parchment. Make a neat layer of sliced potatoes, swede and celeriac then sprinkle over some thyme and a scattering of onions and season well. Repeat until the dish is full. Pour the hot chicken stock over the gratin and place the lamb shoulder on top, with the studded side facing up. Cover with foil and place in the oven for 4 hours. Check after 2 hours and skim off any excess oil that's sitting on top.

After 4 hours, if the lamb is cooked, take it out of the dish, place on a tray and cover with foil. Turn the oven up to 180°C. Skim off excess fat from the gratin and place back into the oven for 30 minutes.

To make the salsa verde, start by stripping the leaves from the herbs and place in a food processor with all the other ingredients. Blitz to a coarse sauce, ensuring all the ingredients have been mixed together.

To serve, scoop a good spoonful of the gratin onto a plate. Using a fork, break the lamb into bite size pieces and serve alongside the gratin.

Vigneti Massa Sentieri Barbera Colli Tortonesi

Piedmont, Italy • Bin number: 579752

From a tiny vineyard situated in the natural amphitheatre of Monleale, this wine is a well-balanced, pure expression of the Barbera variety that still retains a touch of personality. A great wine, and a credit to the winemaker who brought to the fore the qualities of a grape that is often misrepresented.

As with many Italian wines this is at its best with food, especially meat dishes. The sweet fruit in this dish marries harmoniously with the sweet flavours of the lamb and the acidity helps to cut through the fatty meat.

