

THE
OXFORD
WINE
COMPANY

Domaine de Canton

£46.00

Vintage:

Bottle Size: 70cl

Alcohol %: 28%

Country: France

Description: Revered for centuries for its health and mystical properties, ginger is a versatile and unique ingredient. Domaine de Canton captures the very essence of fresh baby ginger. It is married with fine eau de vie, VSOP, and XO Grande Champagne Cognacs, which when crafted with fresh Tahitian vanilla beans, Provencal honey, and Tunisian ginseng add both vibrancy and dimension. To maintain the highest quality possible, Domaine de Canton is handmade naturally without preservatives or colorants.

Cepages:

Group: Liqueurs

Sub group:

Colour:

Closure: Screwcap

Producer:

Website: <http://www.domainedecanton.com/>

Organic/Bio Status:

Food / cocktail match: Gingered Salmon by Diane Halferty



Ingredients

2 1/2 Cups Domaine de Canton
2 Tablespoons sesame oil
3 Garlic cloves, peeled and minced
5 Tablespoons soy sauce
2 Pounds salmon filets, cut into 1-ounce pieces
6 Baby bok choy
1 Tablespoon canola oil

3 Cups steamed basmatti rice
Candied ginger and fresh mint for garnishes

Directions:

For the sauce: heat the oil in a small pan over medium heat. Add the garlic and sauté, stirring for 1-2 minutes. Add the soy sauce and Domaine de Canton. Bring to a boil, reduce heat to low, and reduce sauce to half. Allow to cool.

Place the salmon in a large, closeable, plastic bag. Pour the sauce over the salmon and close the bag. Turn bag several times and marinate the fish in the refrigerator for 6-8 hours. Strain the sauce into a clean large sauté pan and heat to a simmer. Add the salmon and cook two minutes. Turn each piece of salmon and cook two more minutes, then remove the pan from the heat.

In a large skillet heat the oil over medium-high heat. Cut bottoms off the bok choy and sauté it, turning frequently with tongs, until crispy tender.

To serve: place a serving of rice into each of six bowls. Divide the bok choy on top of the rice, and then the salmon. Pour the ginger sauce over all. Garnish with candied ginger and fresh mint leaves.

Food / cocktail recipe:

The Gold Rush:

Ingredients:

1.5 domaine de canton
1 bourbon
.5 fresh lemon juice

Method:

Build all ingredients into a mixing glass. Shake vigorously and strain into a martini glass. Optional cherry garnish.

Press

Awards

Other Info:

Domaine de Canton ginger liqueur was inspired by the French tradition in which sweet and fresh elixirs were fortified by fine eaux de vie and cognac. Spicy and aromatic elixirs became popular with the French during the time of colonial Indochine. Domaine de Canton is inspired by the subtle spiciness of the baby ginger grown locally in modern day Indochine. The result is a recipe which evokes an era of tropical romance and continental sophistication that is both elegant and timeless.

Each bottle of Domaine de Canton begins with the selection of only the finest, fresh baby Vietnamese ginger. The baby ginger is peeled and cut by hand and then, in France's aquitaine region, it is macerated with a blend of herbs and spices to unlock its fresh essence. Domaine de Canton is made in small batches by hand and, therefore, mass quantities are not possible. Each batch of Domaine de Canton boasts a distinctively bright,

fresh, yet rich and complex ginger flavor.