

SAVORY BITS

LOCAL CHEF NEWS, RESTAURANT OPENINGS, RECIPES AND OTHER TASTY MORSELS

COMPILED BY DENISE WELLENSTEIN
PHOTOGRAPHY BY HAIGWOOD STUDIOS

Ste. Michelle Estates Adds to Winery Portfolio

Winemaker Miguel Torres has appointed Ste. Michelle Wine Estates as the exclusive (United States) importer of their Spanish and Chilean wines. A pioneer of the modern Spanish wine industry, Torres joins the Ste. Michelle Wine Estates' portfolio, a collection of "best in class" international wineries, which includes Marchesi Piero Antinori, Champagne Nicolas Feuillatte and Villa Maria Estate. Ste. Michelle Wine Estates' flagship winery, Chateau Ste. Michelle, is the second-largest domestic premium winery in the United States. Ste. Michelle Wine Estates also owns other wineries in Washington as well as Oregon and the Napa Valley. For more information, visit ste-michelle.com.



PHOTO: COURTESY STE. MICHELLE WINE ESTATES



Chris Sedgwick

Look for MADE Late This Summer

Chris Sedgwick expands his restaurant portfolio with MADE Kitchen & Cocktails. Sedgwick is the owner and president of Sedgwick Restaurant Group (Aspens Signature Steaks, Bistro VG, Theo's Brother's Bakery and Vinny's on Windward). He is also the president of PURE taqueria Franchising, Inc. and owns two locations of PURE taqueria (Roswell and Alpharetta) as well as The Union Restaurant in Milton. The menu at MADE is being designed to allow diners to choose the timing and length of their meal by ordering from their choice of three categories: RUSH, STAY and LINGER. RUSH will feature small, quickly served plates like tapas for those short on time. STAY will feature parrilla-grilled fish and other meat entrées. And LINGER will offer the full menu at an unhurried pace. MADE Kitchen & Cocktails will be located at 45 Roswell Street in Alpharetta. For more information, visit madekitchenandcocktails.com.



Adam Panayiotou and Lauren Duxbury

Savory Pies Come to Sweet Auburn Curb Market

Partners Adam Panayiotou and Lauren Duxbury (along with her father, Raymond Duxbury) open Panbury's Double Crust Pies inside the historic Sweet Auburn Curb Market. The couple (both originally from South Africa) moved to Atlanta from New Orleans (where Adam was working on a master's degree in neuroscience) to start the savory pies business. All the pies are made in-house and baked daily in a display oven. A viewing window also allows a glimpse into the kitchen where Panbury's signature pastry is made. The internationally inspired menu includes authentic British fare, such as steak and stout pies and sausage rolls (recipe opposite), as well as pies made from more unusual items such as macaroni and cheese, barbecued pulled pork, and roasted Mediterranean vegetables. The company's colorful branding lends to the shop's modern décor. Panbury's offers a dine-in option as well as take-out, and single-serve pies can be eaten on the go. Panbury's Double Crust Pies is located at 209 Edgewood Avenue. For more information, visit panburys.com.

Summertime Sausage Rolls

Recipe by Adam Panayiotou, Chef/Co-Owner, Panbury's Double Crust Pies

Yield: 6 to 8 appetizer servings

- 1 pound all-natural ground sausage
(Jimmy Dean works well)
- 1/4 cup minced white onion
- 1/4 cup fresh snipped chives
- 4-5 fresh sage leaves, chopped
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- 5 tablespoons grated Grana
Padano cheese
- flour as needed
- 1 package store-bought puff pastry, thawed
- 1 egg, beaten
- 1/2 cup spicy brown mustard
and/or ketchup for dipping

Preheat oven to 400 degrees. In a mixing bowl, combine first 7 ingredients and mix gently until incorporated. Cover with plastic wrap and place in refrigerator until ready to use. This can be done the night before.

On a lightly floured surface, roll puff pastry to 1/4 inch thick. Slice pastry into 3-inch-wide strips. Using a piping bag or Ziploc bag with a corner cut, pipe sausage mixture down the length of each pastry strip, about 1/4 inch from edge closest to you. The strip of sausage should have a diameter of about 1/2 inch.

Beat egg and thin with a little water or milk to make an egg wash. Use it to brush the opposite edge of the pastry along its length. Now roll pastry away from you over the sausage mixture, and press the seam of the pastry down to form a flat edge. Repeat this with remaining pastry and sausage mixture. Place in refrigerator to chill if pastry gets too warm.

Using a sharp knife, cut sausage rolls into desired sizes and score tops with 2 or 3 diagonal cuts. Brush with egg wash and bake 20 to 25 minutes on a parchment-lined baking sheet.

Serve with your favorite spicy brown mustard or ketchup for dipping.

