



26 Drôme extends east from the Rhône to the jagged peaks of the Vercors range, and to the softer southern mountains of the Baronnies, on the border with Provence. Drôme's most significant towns are Tain-l'Hermitage, surrounded by excellent

vines, Valence, encircled by fruitful orchards, and Montélimar, synonymous with nougat. Tain and Valence, have long been renowned for shoes. Drôme is major wine-making territory encompassing the famous Rhône valley wines and those of the local Drôme river - Clairette de Die. Further south, olive groves, lavender fields and cherry and apricot orchards thrive above the vines of the Drôme Provençale.

Hermitage Red Wines are produced in the northern Rhône with Syrah as the principal grape variety. These powerful, full-bodied, complex, and quality wines display aromas of red fruit, spices and floral nuances. Hermitage reds can be aged for decades, becoming more robust and harmonious with beautiful roundness and a long finish, while displaying liquorice, minerals, herbs, tobacco, and spices. They naturally pair with game and beef, as well as truffles, terrines, and hearty stews.

Clairette de Die is a sparkling wine based on Muscat Blanc à Petits Grains and Clairette grapes. These light and fruity wines are enjoyed young, their aromatic profile displays aromas of peaches, apricots, roses, and citrus. Serve them well-chilled, preferably in champagne flutes. The wines can pair well with canapés, foie gras, fruit salads, and fruit tarts and also make a great aperitif.

Crozes-Hermitage Rouge wines are light, elegant, fruity, and floral, usually displaying bright red and black fruit aromas, which can develop into spicy notes over the years. They perfectly pair with roasted poultry, pork, lamb, or stews, while vintages may be an excellent match to game or red meat.

Saucisson is an addictive accompaniment to an early evening drink! It is cured at Col des Limouches, between the Rhône Valley and the Vercors mountains. Its unrivalled taste will leave you wanting more, and is the reason it has won several awards in various competitions.

Suisse de Valence is a biscuit shaped like a soldier. It is made with shortbread that is flavoured with orange blossom and contains candied orange peel.

Huile d'olive de Nyons has a unique smell of green apples and buttery taste. It is yellow/green to golden yellow and has a bitter flavour. The olives used must be of the Tanche variety in the Nyons area.

Ravioles are delicious served in a "gratin" with salmon or bacon lardons. This small square shaped pasta is much more elegant than ordinary ravioli. It is filled with cheese and parsley and presented as a sheet that is poached in boiling water or baked in the oven with grated cheese. One of the top specialities of the Drôme!

Pintadeau de la Drôme is fresh meat from young guinea fowls. The meat is intense and strong in flavour, with no excessive fat and a firm and fibrous texture.

Ail de la Drôme is a large-sized, white garlic with a great flavour, particularly suitable for cooking. It has a characteristically sweet, fresh taste, a short after taste, and is soft on the palate.

Volailles de la Drôme are reared in the open air and feed on a cereal-based diet. They include chickens, guinea fowl, ducks, turkeys, capons, poulardes and geese. Their flesh is firm and juicy.

Lavender. Drome remains one of the main producers of lavender oil in France. Montbrun-les-Bains is the centre of this industry.

Tapenade, based on Nyons black olives is also called 'provençal caviar'. It's an olive paste flavoured with herbs and capers. The paste is used as much on toast for aperitifs and as a mustard substitute.

Nougat de Montélimar, an appellation product which includes 28 % almonds, 2 % pistache and 25 % lavender honey.

Pogne de Romans is an egg brioche perfumed with orange flower and rum. At major feast days people gathered a few handfuls of wheat flour which to produce a biscuit called a "Poignie". Later, eggs, butter, herbs and sugar were added to the dough to produce today's Pogne de Romans.

Royans Vercors are the little-known Bleu du Vercors-Sassenage, an AOC cheese made in both Drôme and the adjacent Isère department—a cow's milk blue cheese with a mild aroma and hints of fresh hazelnut.

Caillettes de la Drôme

Caillette is a French word for a cow's stomach and it has this name because of the shape and the amount of greens in the dish make it, well, like a cow's stomach.

The heart and pig cheeks are optional but I would encourage you to at least use liver as the dish is rather like a pâté. You can also use lungs too.

The point of the dish is to have a load of greens in it. If you can't find chard then use spinach or maybe even Savoy cabbage would do it. You can also use salad leaves.

Preparation Time; 15mins, Cooking Time; 35mins, serves 4

Ingredients

300g pork shoulder

300g pork liver or veal liver

200g pig or veal heart

A couple of pig cheeks

100g pork caul

300g chard

300g of spinach

100g mixed salad leaves

1 medium onion, finely chopped

1 garlic clove

1 tablespoon of lard

mixed herbs [e.g. parsley, basil or thyme]

salt and pepper

Method

Clean the chard and spinach [and any other leaves] and cook in salted water for about 5 or 10 minutes,

Rinse well, squeeze dry then chop.

If you are using salad leaves then you don't need to cook them for so long.

Chop or mince the meat.

The texture is down to your preference but don't go too big - just under half a centimetre should be your upper limit.

In a pan, melt the lard and fry the onion, add the meat, add chopped garlic and herbs.

Season then add the chopped leaves and mix, cook for 7-8 minutes

Preheat oven to 200°C (fan 180C)

Spread the caul out.

Shape the mix into balls about the size of apples

Wrap each ball in a piece of caul and place on a baking dish

Bake for about 30 minutes.

Serve with mash or cold as you would a pâté, with cornichons and bread.

Ravioli Gratin with Parmesan

Preparation Time; 15mins, Cooking Time; 20mins, Serves 4

Ingredients

40cl fresh cream

10cl of milk

80g grated Parmesan cheese

5g butter _

Nutmeg

Pepper

Salt

8 plates of Raviole de Romans (fresh or frozen beforehand, they break more easily)

Method

Butter a gratin dish .

In a bowl , mix the cream, milk, salt, pepper and nutmeg.

Arrange 2 plates of ravioli at the bottom of the dish, cover them with cream and parmesan mixture.

Alternate like this to the top of the dish, ending with a thick layer of grated parmesan.

Bake for 20 min at 180°C (fan 160C) gas6

To be enjoyed with a few slices of raw ham