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# LOCAL *flavor*

Distillers team up with wineries,  
coffee roasters and more for bottles  
with regional flair.

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**YOU** know the saying, "Teamwork makes the dream work"? That's the attitude that a growing number of distilleries have adopted. They've cross-pollinated spirits through collaborations with breweries, wineries, farmers and other entities in their areas.

Some seek to spotlight homegrown flavors or the impact of terroir; others want to support local businesses; and still others just can't resist experimenting with whatever materials are at hand, even recently emptied barrels. The following projects illustrate how playing well with others can lead to some boundary-pushing bottlings.

BY  
KARA NEWMAN

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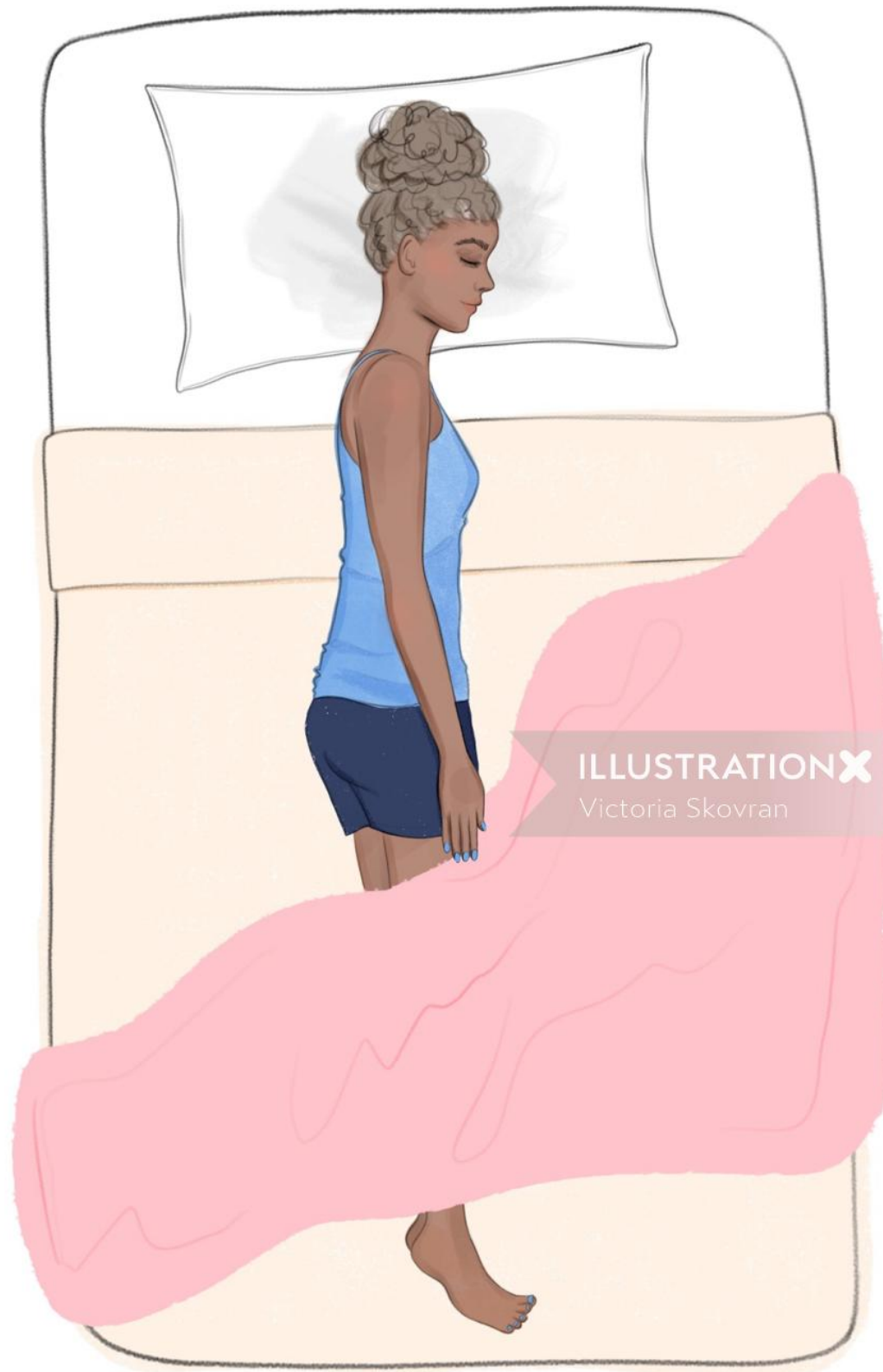


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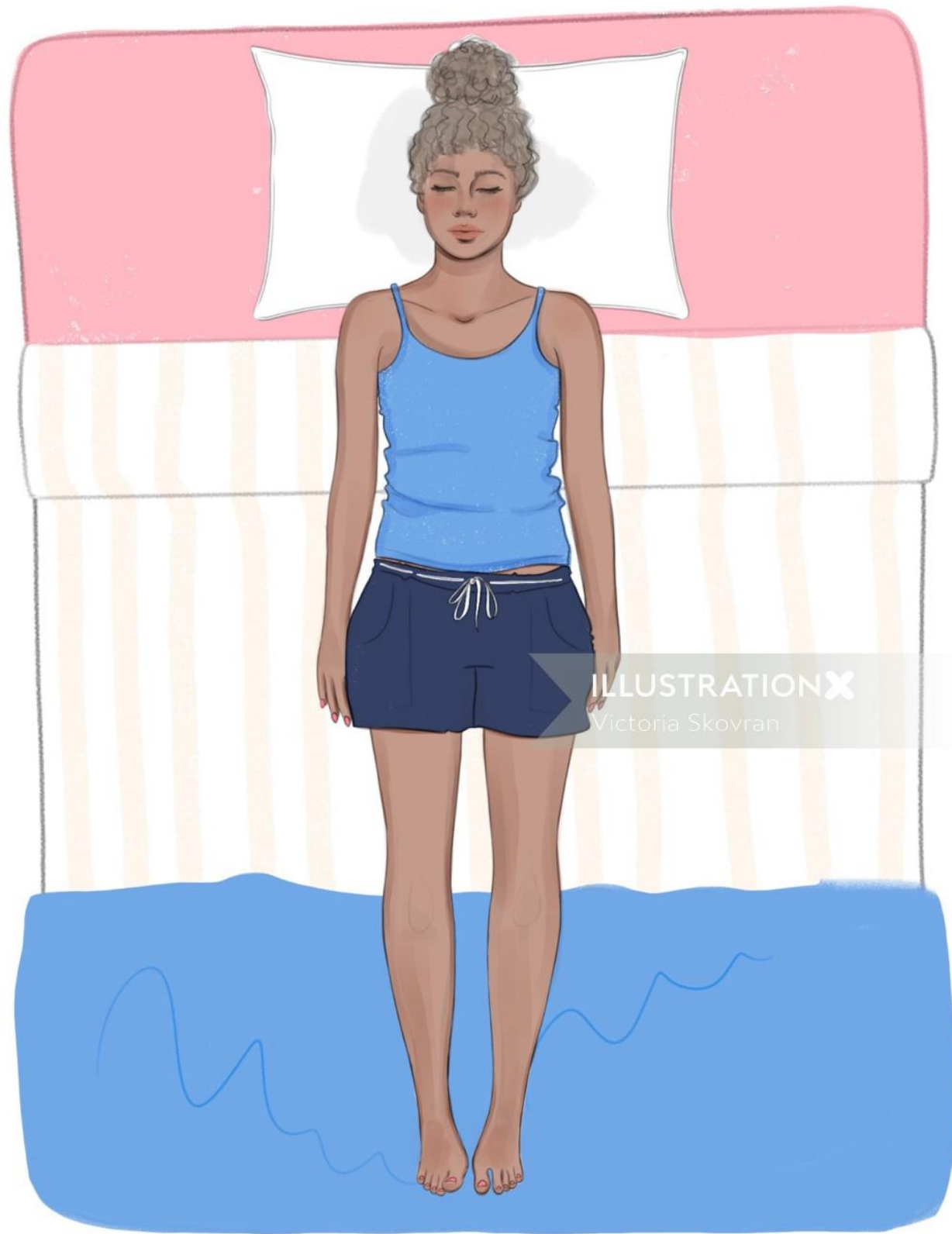
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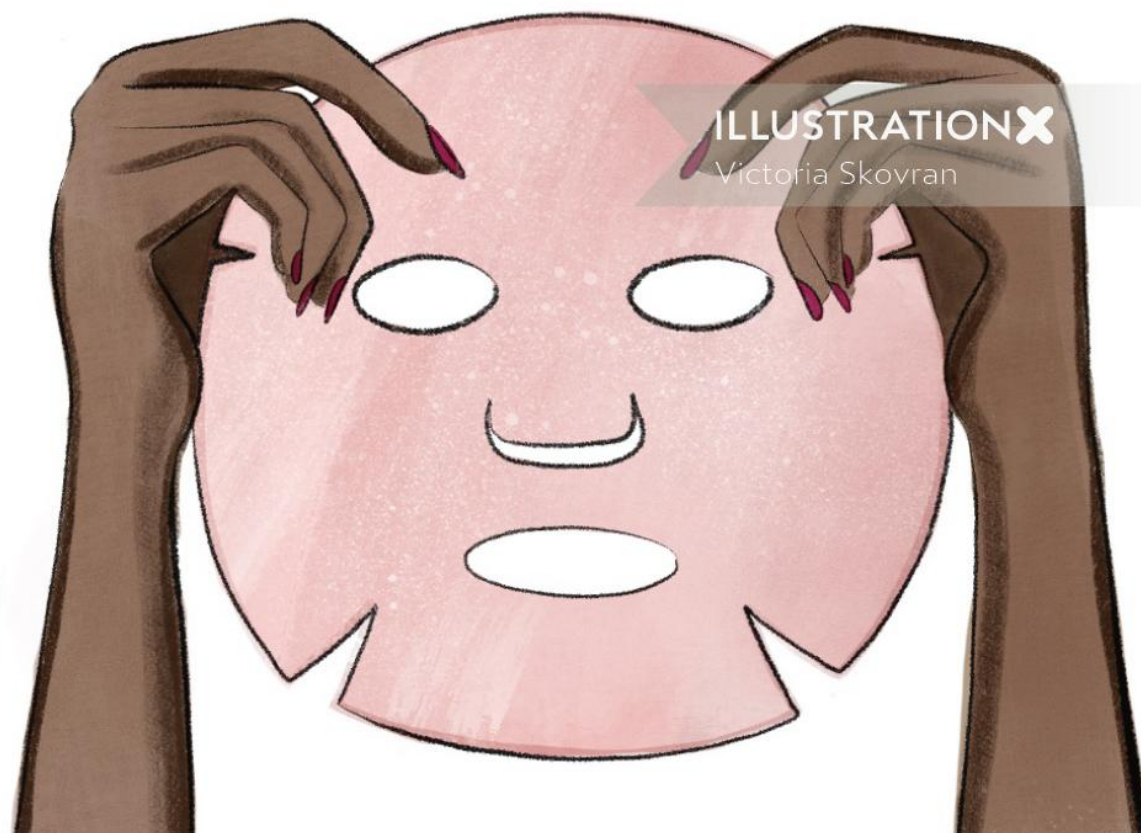
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**Tarte à l'Oignon**  
 Courtesy Famille Dietrich, Au Basain d'Or, Mittelbergheim, Alsace, France

- 3 cups, plus 2 tablespoons all-purpose flour
- 1/4 cup plus 1 tablespoon butter, plus more for pan
- 1/4 teaspoon salt
- 6 yellow onions, thin sliced
- 3 eggs
- 1 cup whole milk
- 1 cup heavy cream
- 1/2 teaspoon black pepper
- 1/4 teaspoon nutmeg
- 2 ounces smoked bacon lardons

Gently combine 3 cups flour, 1/4 cups butter and 1/4 teaspoon salt with enough cold water to form dough. Refrigerate while completing other steps. Heat oven to 350°F. Melt remaining 1 tablespoon butter in large sautépan over low heat. Add onions, and cook until soft but not browned, about 30 minutes. Let cool to room temperature. Add remaining 2 tablespoons flour, eggs, milk, cream, black pepper, nutmeg and 1/2 teaspoon salt, and mix well. Grease 12-inch tart pan with butter. Roll out dough, and press into pan. Add onion mixture, and sprinkle lardons over top. Bake 45 minutes, or until crust turns golden brown. Serves 12.

**WHAT TO DRINK**  
**Beck's 2019 Zotsenberg Grand Cru Sylvaner (Alsace)**  
 The crisp, lively notes of Sylvaner makes a wonderful, refreshing match for onion tart. Its acidity is a sharp counterpoint for the tart's creaminess, while its herbal edge sings with the sweet onion. From the same village, Mirobergheim, comes this richer style of Sylvaner, an ideal pairing.

**Ash-Roasted Carrots**  
 Courtesy Justin Cucci, executive chef/owner, El Five, Denver

- 1 pound vegetable scraps, (like onion, carrot peels, celery, broccoli or cauliflower stems)
- 2 pounds medium carrots
- 3 tablespoons olive oil
- 1 tablespoon salt
- Ras el Hanout Yogurt (recipe follows)
- Basil Vinaigrette (recipe follows)
- 1 tablespoon dill, chopped
- 1 tablespoon chives, chopped
- 1 tablespoon mint, chopped
- 1/2 cup pine nuts, toasted
- 1/2 head fennel, thin sliced
- 3 radishes, thin sliced
- Granola, for garnish (visit winemag.com/at/recipe/freshed for Super Seed Granola)

Heat oven to 300°F. Spread vegetable scraps on baking sheet. Drizzle with oil, salt and pepper. Roast until crisp, about 15 minutes. Turn off heat, and let cool. (Ash can be made ahead and used multiple times.) Heat oven to 300°F. Cut carrots into 1/2-inch pieces. Heat oven to 300°F. Toss carrots with oil, salt, and sugar. Spread on baking sheet, and cover with ash. Roast until fork tender, about 35 minutes. Let cool, and remove from ash. Spread ras el hanout yogurt on bottom of large serving platter. Cut carrots into bite-sized pieces. Toss carrots with basil vinaigrette, and spread atop yogurt. Top with dill, chives, mint, pine nuts, fennel and radishes. Garnish with granola. Serves 4.

**WHAT TO DRINK**  
**Ouled Thaleb 2016 Moroccan White Blend (Morocco)**  
 "Made from Fianash and Chaimet, this floral and aromatic Moroccan white has notes of grapefruit, orange blossom, peach, fruit, elderflower and apricot with a refreshing finish," says Kelley Potte Graham, sommelier at El Five. "It has good weight with citrus notes and spice that pair well with the roasted carrots."

**RAS EL HANOUT YOGURT**

- 1 cup low-fat plain Greek yogurt
- 2 teaspoons ras el hanout spice blend
- 1 tablespoon honey
- Juice of 1 lemon

Combine all ingredients. Let sit 1 hour to allow flavors to blend together.

**BASIL VINAIGRETTE**

- 1/2 cup basil, chopped
- 1/2 cup mint, chopped
- 1 ounce Sherry vinegar
- 1 teaspoon Dijon mustard
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1 garlic clove
- 1 teaspoon agave syrup
- 2 ounces extra-virgin olive oil
- 2 ounces grape-seed oil

Place all ingredients except oils in blender. Pulse until smooth. While blender runs, slowly drizzle oils to emulsify mixture.

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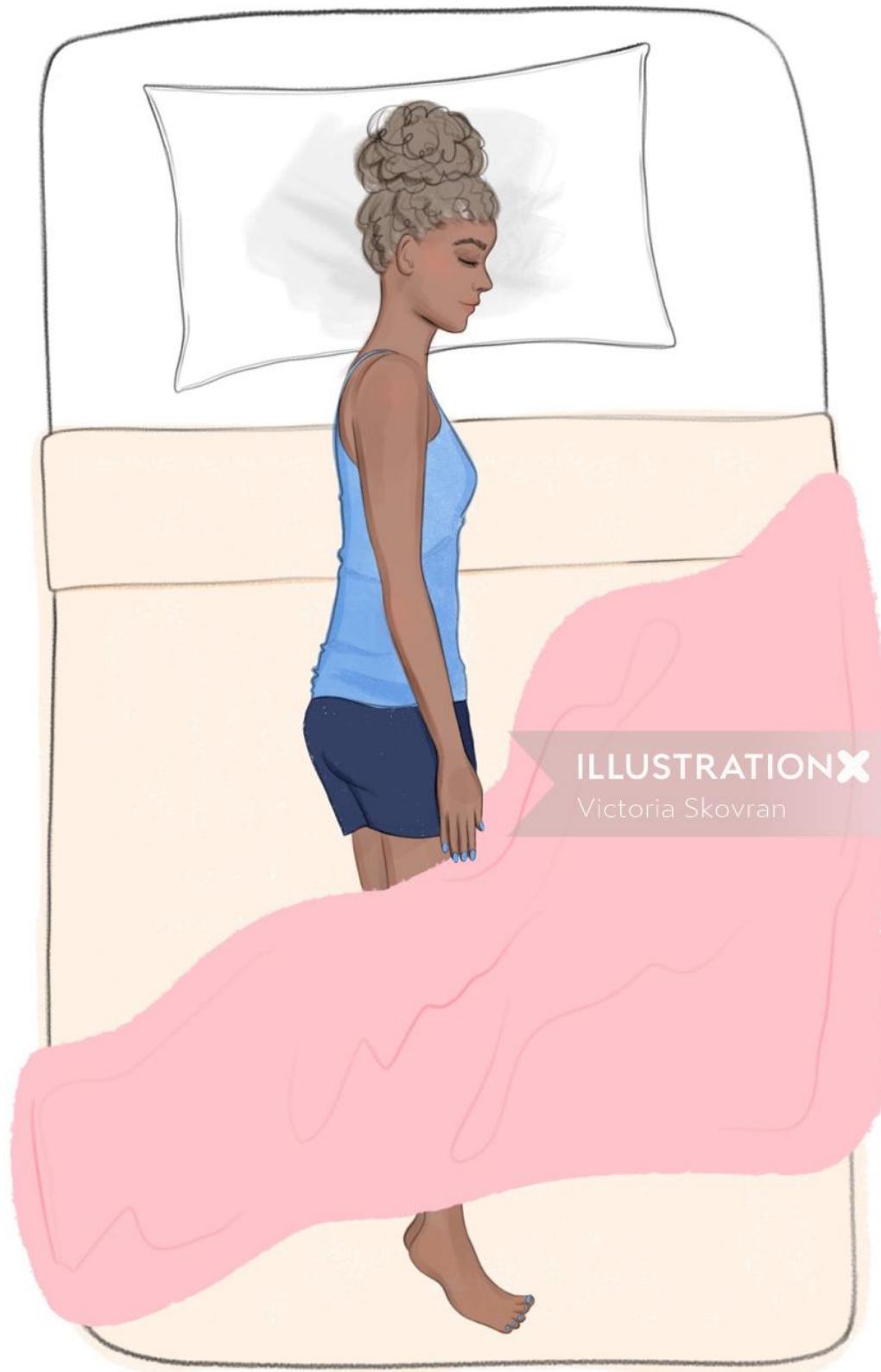


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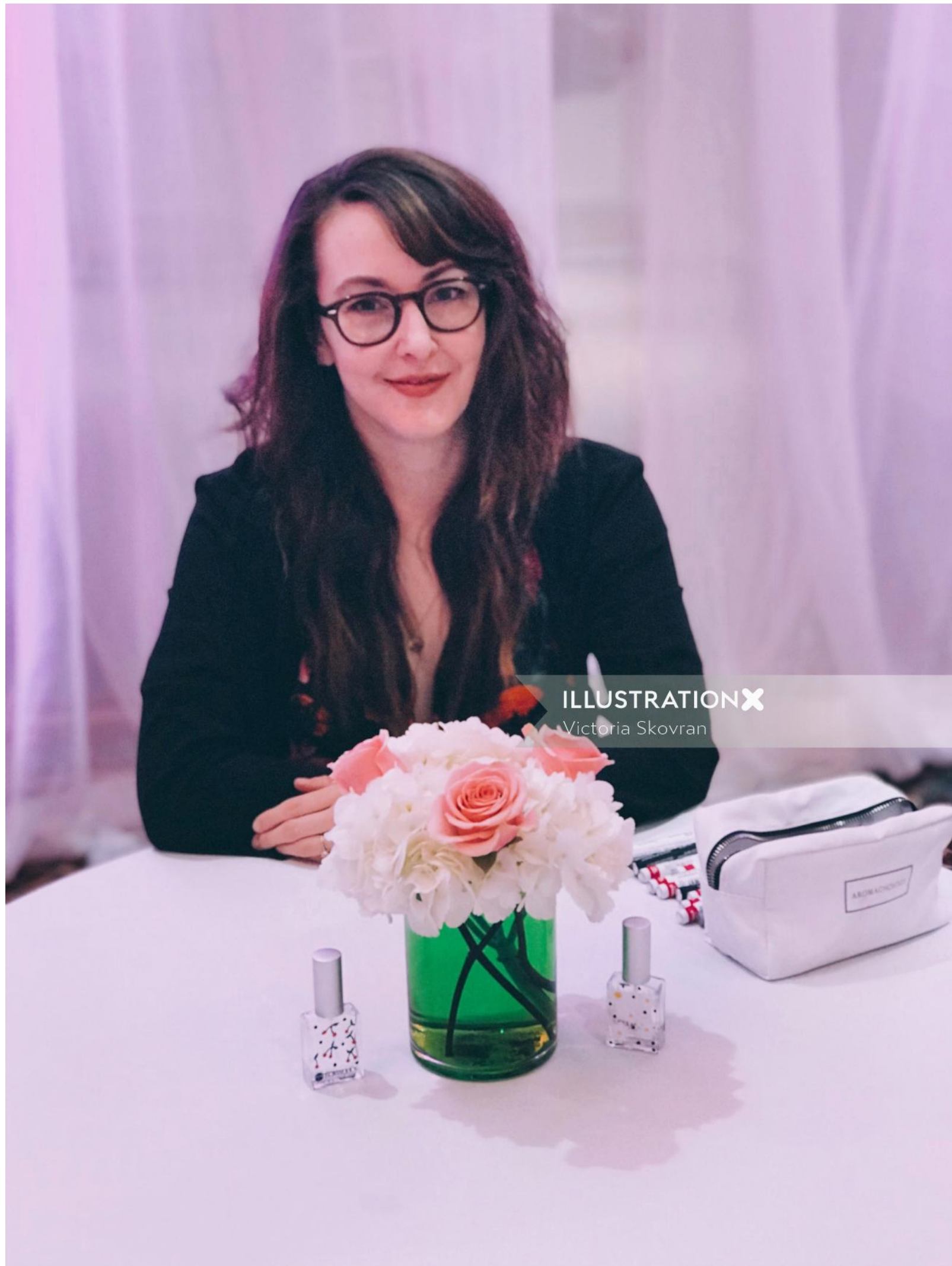
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# Need advice?

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[ana@illustrationx.com](mailto:ana@illustrationx.com)

+55 21 997737378

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