

Title:

Cooking With Fine Italian Wine

Word Count:

524

Summary:

Instead of enjoying a fantastic glass of your favorite fine Italian wine with dinner, consider using the nectar of the gods as an ingredient in your favorite dish. Cooking with wine has never been more popular and endless recipes abound that incorporate all different types of wine into favorite dishes and unique spins on classic cuisine. When you cook with Italian wine, the alcohol evaporates, so the dish will be appropriate for individuals unable to consume alcohol, underage...

Keywords:

Article Body:

Instead of enjoying a fantastic glass of your favorite fine Italian wine with dinner, consider using the nectar of the gods as an ingredient in your favorite dish. Cooking with wine has never been more popular and endless recipes abound that incorporate all different types of wine into favorite dishes and unique spins on classic cuisine. When you cook with Italian wine, the alcohol evaporates, so the dish will be appropriate for individuals unable to consume alcohol, underage eaters, or individuals who do not wish to imbibe any alcohol.

Many international dishes include wine, especially Italian, French, and Spanish favorites. You can use any type of wine or alcohol to cook with, but Italian wine has substantial fan following when it comes to cooking with wine. Whether you want to add a unique flavor or a powerful zest to your dishes, adding your favorite Italian wine will have everyone raving over your cooking skills and the dishes you serve.

The key to cooking with wine is to choose good quality Italian wine. Just as quality directly affects the drinking enjoyment of a glass of Italian wine, the quality will also affect the end taste of dishes that are prepared using wine as an ingredient. Remember, quality wines are not necessarily the most expensive wines, so avoid associating price with taste. It is safe to say that if you enjoy drinking a particular vineyard's wine, you will also enjoy cooking with the same wine.

Also, you should carefully choose a Italian wine appropriate for the dish. Generally, the recipe you choose will come with the appropriate Italian wine included, but the traditional rules for serving wine with food applies to including the wine as ingredients with food. Many individuals choose to cook with white wine for a tangier, crisp taste and choose red wines for heartier dishes, including those filled with tasty cuts of meats.

Even though water boils at 212 degrees Fahrenheit, alcohol has a much lower boiling point, around 175 degree Fahrenheit. For this reason, you can quickly remove alcohol in Italian wine, in fact, approximately 40 percent of the alcohol is boiled out in approximately 15 minutes. Eventually, the Italian wine will turn into a thick syrup is boiled long enough. This syrup is perfect for use as a glaze with meats or vegetables.

Once the alcohol has been evaporated, the flavors are emphasized. Also, alcohol, including Italian wine, brings out the flavor of tomatoes and other ingredients. Consider adding a bit of white Italian wine to tomato sauces to bring out the flavors.

There are a variety of cooking wines on the market, but you should avoid these products, since they are of lower quality than a fine Italian wine and usually contain a high amount of sodium. However, if you are a collector of fine Italian wine, save these delicious drinks from the heat, since the alcohol will only be evaporated and the importance of the wine will be lost. There are a variety of quality Italian wine on the market that are perfect for cooking. Choose rich, fruity wines for dessert dishes and strong white wines for sautéed or baking dishes.