

You will need:

- An oven preheated to 375 degrees
- A sheet pan or a shallow baking pan
- Aluminum foil
- Baking spray/pan coating
- Tongs
- A small sauté pan
- A serving spoon
- Plates and silverware

When you get everything home, refrigerate the food and wine samples immediately.

Course 1, served with the Monopole Viura: Almond crusted sea bass with apricot glaze.

Course 2, served with the Ribera del Duero: Molasses-braised pork belly with cured cherry tomatoes.

Course 3, served with the CVNE Reserva: House-made lamb sausage with wilted kale and bleu cheese cream.

Course 4, served with the Contino Reserva: Malted mushrooms with thyme, paprika and smoked pork.

On Sunday:

3:00- remove the food from the refrigerator. Preheat the oven to 375 degrees. Leave the wine in the fridge. Put a little water in the pan and put it on the stove.

3:25- line the baking pan with aluminum foil, spray it with baking spray and put the sea bass in the oven. Heat the water in the saucepan to just below a simmer and set the container of apricot glaze in it. Remove the pan from the heat immediately. Leave the glaze in the hot water just long enough to take the chill off, being careful not to melt the container or capsize it. Take it back out. Remove only wines 1 and 2 from the refrigerator (you'll take wine 3 out when you pour wine 2, and you'll take wine 4 out when you pour wine 3.)

3:30- log in to the zoom tasting. The meeting number is 898 9967 3650 and the password is 756967. Pour yourself some Viura and enjoy. Pour a little apricot glaze onto the plate, check that the sea bass is sizzling around the edge and serve on top of the glaze. From here on out, we'll play it by ear as far as timing goes.

Next step- put the cured tomatoes and the pork belly on the baking pan on a new sheet of foil. Pour the glaze over the pork belly and heat both the pork and the tomatoes through. Pour wine number 2 and take wine number 3 out of the refrigerator. Five minutes in the oven should do the trick. Plate and enjoy with the Ribera del Duero.

Next step- as we get to the end of the second wine, put the bleu cheese cream and the kale in the saucepan and simmer over low heat, giving an occasional stir. Put the sausage on the baking pan (on

new foil if necessary) and heat through, about three minutes. It should sizzle around the edge. Yes, we know that means you have to leave the computer and go to the kitchen if they're in two separate places; we'll wait. One or two little stirs should be fine, especially if you keep the heat low and keep a lid cracked on top. Pour wine number 3 and take wine number 4 out of the fridge. Watch, eat drink, taste, learn and enjoy.

Next step- Wipe out that pan and empty the mushroom container into it. Heat over medium heat with an occasional stir. Meanwhile, heat the pork in the oven on the baking sheet. Plate, taste, and relax. You're finished. Until you have to do the dishes.