Brilliant spring sunshine set the stage for our Bailliage afternoon Paella Party, in celebration of World Chaine Day

Foxborough Hills Club House April 27, 2025

"Chef de Jour", Santiago Guiterrez, his assistant, and son, Antonio, arrived early, laden with an enormous paella pan, and all of the delicious ingredients that were to go

into his creation later in the afternoon, including a pitcher of his home-made seafood broth, giant prawns, chicken, mussels, chorizo, scallops, octopus and spices.

The event's culinary crew included Bailli Gail Gabel, who prepared the selection of cold Tapas to accompany our traditional welcoming glass of chilled "Bubbles". Today's pairing was, of course, a chilled Spanish cava Segura Viudas Brut Reserva.

Twenty members and guests eagerly sought out Chaine friends, not seen for a while. Many chatted about past visits to Spain and the joy of sampling its delicious cuisine. This of course led them to the Tapas buffet table where large platters of thinly sliced, aged Manchego glistened under a drizzle of olive oil, the traditional way this cheese is enjoyed in provincial Spain. Marinated olives, tapenades, a fine pork pate, sauteed wild mushrooms, minced and blended with herbs and roasted red peppers, spread on crusty bread was obviously a favourite. (The full menu appears below)

Outside on the patio, which was bordered by masses of blooming rhododendrons, Santiago was seasoning olive oil in the paella pan. This accounted for those tantalizing aromas of sauteed onions, that had wafted into the Club House. Once

the oil was appropriately seasoned, the onions were lifted out,

becoming a hot Tapas, to be served on rounds of baguette. The patio quickly became the centre of interest as members and guests enjoyed several helpings of this aromatic Tapa while watching the Paella evolve. Each step of its creative process added another ingredient, except, that is, for the seafood. It came last and was cooked in a novel way. Once the Paella was almost ready, the seafood was laid out on

top of the steaming rice loaded with other goodies. The entire paella pan was then covered with fine linen cloth and the pan was carried into the dining room.

The seafood cooked perfectly in the steam coming from the paella, as it nestled under the fine cloth tucked over and around the paella pan. Accompanying the paella were roasted jalapeño peppers and light and creamy aioli.

Many were eager to try the two Spanish wines paired to accompany the Paella. Both came from our Cellar and were at peak perfection. The red: Pesquera 2008 Ribera Del Duero Reserva and the white: a Muga Rioja 2021. Both wines received high praise from the members, the Pesquera, in particular.

While the seafood was completing its cooking cycle slumbering on top

of the paella, Santiago spoke about his family roots in Spain and later Mexico, the history of Paella and its various versions and cooking techniques.

On each table were “help-yourself” bowls of baby salad greens, tossed with raspberry vinaigrette & garnished with heirloom cherry tomatoes. The salad and a palate-refreshing dessert of home-made ginger ice cream also came from the Bailli’s kitchen.

Many enjoyed a glass of the white Muga Rioja with and after the dessert. For the benefit of new members and guests, the Bailli spoke briefly about the Chaine organization, the meaning of the different coloured ribbons and how Chiane members around the world get together each year at this time to enjoy the comradery of the table.

PAELLA PARTY

Reception

Segura Viudas Brut Reserva.

Tapas

Wild Mushrooms, Sauteed in Butter, Garlic & Shallot,
Minced with Roasted Red Peppers, Olive Oil.

Aged Manchego

Spanish Olives, Marinated in Olive Oil, White Wine Vinegar,
Citrus Zest & Juice, Toasted Fennel & Cummin Seeds, Cinnamon.

Fine Pork Pate

Tapenades of Artichoke & Green Olives; Black Olives

Crisp, Toasted Bread Rounds

Sauteed onion Tapenade, Baguette

Main Course

Paella, Roasted Jalapeno, Aioli

Pesquera 2008 Ribera Del Duero Reserva

Muga Rioja 2021.

Dessert

Home-made Ginger Ice Cream, Fresh Blackberries, Wafer

Paella: Santiago & Antonio Guiterrez

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