

101 great ways to enjoy sherry

A ground-breaking e-book that shows sherry in an entirely new light



In his foreword to the book British Michelin -starred chef and self-confessed sherry fan Jason Atherton says

“The variety and depth of flavours you can get from sherry is huge, so there’s plenty to discover - and Fiona’s book is the perfect place to start.”

If your repertoire of food with sherry doesn’t go much beyond nuts and olives you’re in for a surprise. Award-winning food and drink writer **Fiona Beckett** has come up with the definitive sherry matching guide in the form of a downloadable e-book.

Due to be launched on Wednesday October 5th, the book – 101 great ways to enjoy sherry – is sponsored by the Consejo Regulador de Jerez y Manzanilla and designed by Miller Design in Bristol.

The pairings which range from traditional tapas and British favourites such as fish and chips and sticky toffee pudding and Asian street food such as Gyoza and bao buns aim to put sherry right at the heart of eating in or out. There’s also a section on celebrating Christmas with sherry (Sherry Christmas!), sherry cocktails, tips for throwing a sherry party, and a list of sauces and seasonings that combine well with sherry

“I’m a real sherry enthusiast who needs little excuse to crack open a bottle” says Beckett who admits to always having a bottle of fino in the fridge. “It’s an amazing wine both to pair with food and use in cooking. Friends who don’t think of themselves as sherry lovers have been totally blown away by some of these matches.”

The book will be available as a downloadable pdf from Fiona’s website matchingfoodandwine.com from 10am GMT on Wednesday October 5th for the special introductory price of £3

101 great ways to enjoy sherry is the first in a series of food and drink e-books that Beckett will be promoting on the site and on her social media accounts @winematcher and @food_writer



For more information about 101 Great Ways to Enjoy Sherry contact Fiona at fiona@matchingfoodandwine.com or Angeline Bayly at Angeline@bespokedrinksmedia.com To find out more about where Sherry is from and how it is made, visit www.sherry.wine or follow @SherryWinesUK #enjoyserry