



2021 New Release Wine & Food Pairings

RECIPES

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Grilled Peach Crostini

Paired with: Pinot Grigio 2020

Ingredients

- 18" Baguette
- 2-3 T Olive Oil
- Peaches, cut in half
- 8 oz Ricotta Cheese, Whole Milk
- 1/8 t Fine Sea Salt
- 2 T Butter
- 3 T Date Syrup
- ¼ t Cardamom
- 1/8 t Fresh Mint, finely chopped

Directions

1. Set Ricotta in a colander to drain. Once drained, mix in salt and whip until fluffy. Set aside.
2. Slice Baguette on the bias into ½" pieces, rub with olive oil and bake at 350° for 3-5 min per side.
3. Set Sous Vide to 165°.
4. Heat grill to medium-high.
5. Rub cut side of peach with olive oil, sprinkle with salt and pepper. Grill cut side down 4-5 minutes, turn and grill an additional 3 minutes. Remove from grill, slice each half into 8 pieces, and put in Sous Vide bag with butter, date syrup, mint, and cardamom. Sous Vide for 40 minutes. Put in ice bath to stop the cooking. Once cool, remove from the bag and set aside. Pour the sauce into a bowl and set aside.

To Plate

Spread baguette with whipped Ricotta, top with 1 slice of peach, and drizzle with reserved sauce. Serve.

Salmon Roll-up Pinwheels

Paired with: Cabaret Rose 2020

Ingredients

- 4 Tortillas
- 8 oz Cream Cheese
- 2 T Dill, finely chopped
- ½ T Chives, chopped
- ½ t Fine Sea Salt
- 1/8t Garlic Powder
- 3 T Sun Dried Tomatoes, chopped
- 5-6 oz Smoked Salmon, thinly sliced
- 2 C Baby Spinach

Directions

1. Blend Cream Cheese, dill, green onions, salt, & garlic powder in food processor, process until smooth, scraping down sides, as necessary. Add Sun dried tomatoes. Pulse until just blended.
2. Lay out tortilla, spread mixture over tortilla, top with slices of salmon and spinach, roll up tightly. Wrap with plastic wrap and chill for 30 minutes. Slice into ½" slices. Plate and serve.

German Bratwurst

Paired with: Dry Riesling 2020

Ingredients

For the sausage

- 3¾ pounds boneless pork shoulder (*not* trimmed of fat), cut into ½ inch pieces and put in freezer for 45 minutes prior to grinding.
- 1½ Tbsp salt
- ¼ cup dried milk powder
- 2 cups crushed ice (272g)
- 4 ft of 32mm natural hog casing (not needed for sausage patties)

For the Spice Mixture:

- 1 Tbsp freshly ground white pepper
- 1½ tsp freshly ground black pepper
- 2¼ tsp ground mace (can substitute nutmeg but strongly recommend mace for traditional German flavor)
- 2 tsp ground ginger
- 2 tsp dried marjoram
- 1½ tsp mustard powder
- ½ tsp ground cardamom
- ¾ tsp ground coriander
- 1½ tsp crushed caraway seeds

Directions

1. Mix the spice mixture in a small bowl.
2. Combine the pork, salt, powdered milk, and spice mixture with the crushed ice in a bowl.
3. Working quickly, use a meat grinder to grind the mixture through a ¼ inch (6mm) die. Preferably grind the meat mixture into a bowl set atop an ice bath to keep the meat cold.

Note: It is imperative that the meat be at a constant cold temperature so that the fat does not get too soft. You should be able to see clear definition between the lean meat the specks of fat in the ground mixture.

Stuff the meat mixture into sausage casings. May be grilled or baked.

-or-

To bake patties: Place parchment paper on a baking sheet. Place ¼ cup (or larger) portions on the parchment paper and flatten into round patties. May be covered with plastic wrap and

refrigerate for up to 3 days. Bake at 375°F for 22-25 minutes, or until browned, in a standard oven (350°F in convection oven).

Serve with a bit of Mustard-Mayonnaise sauce (see below).

Mustard Mayonnaise

Ingredients

- 1 cup Mayonnaise
- 3 Tbsp Dijon mustard
- 3 Tbsp Whole-grain mustard
- 2½ Tbsp Sour cream

Directions

Whisk together. Refrigerate.

Quick Sauerkraut

Paired with: Dry Riesling 2020

Ingredients

- 1 med. sweet onion, chopped into ¼-inch pieces
- 1 tsp olive or vegetable oil
- 32 oz. jar plain sauerkraut, with most of the liquid removed (squeeze & drain)
- 1 large red potato w/skin coarsely shredded
- 1 cup Fenn Valley LAKESHORE DEMI-SEC (more if additional liquid required) *
- 1½ tsp. caraway seeds
- 2 apples, peeled, cored, and cut into ¼ inch pieces

Directions

1. Sauté the onions until lightly caramelized
2. Add everything but the apples, stir, cover, and bring to a boil. Gently simmer for ½ hour, stirring every 5-7 minutes
3. Add the apples, stir in, and cook for another 15 minutes.

(*) If dry wine is used, add 2 tsp additional sugar (8 g)

Fig and Goat Cheese Bread Bites

Paired with: Chambourcin 2020

Ingredients

- Nonstick cooking spray
- 8 oz Goat Cheese, divided 2/3 to mix into the dough and 1/3 to top the dough
- 10 Dried Figs, chopped in ¼" dice, divided 2/3 to mix into the dough and 1/3 to top the dough
- 1/3 C Fresh Parsley, finely chopped
- ½ t Fresh Rosemary, finely chopped
- 1 t Fresh Thyme, finely chopped
- 1 ¾ C All Purpose Flour
- 1 T Baking Powder
- ½ t Fine Sea Salt
- ½ t Ground Pepper
- 3 Lg Eggs, Room Temp
- 1/3 C Whole Milk, Lukewarm
- 1/3 C Olive Oil
- 2 T Honey
- 1 t Orange Zest

Directions

1. Preheat oven to 350°
2. Spray Mini Muffin tins with Nonstick spray.
3. Cut the 2/3 of the Goat Cheese in ½" pieces and the remaining 1/3 into ¼" pieces.
4. Mix the figs with the herbs and set aside.
5. In a large bowl, whisk together the flour, baking powder, salt, and pepper. In a separate bowl, whisk the eggs until blended, then whisk in the milk, oil, & honey.
6. Pour the wet ingredients over the dry and mix well. Fold in the figs, parsley, rosemary, thyme, orange zest, and goat cheese.
7. Spoon into prepared muffin pan, nestle a piece of fig and goat cheese in the top of the dough, bake for 10 minutes.

Arugula and Radicchio Salad with Honey Dijon Dressing

Paired with: Cabernet Sauvignon 2018

Ingredients

- 2 T Honey
- 1 T Shallot, finely chopped
- 1/3 C Olive Oil
- 3 T White Wine Vinegar
- 1 t Dijon Mustard
- Kosher Salt
- Ground Black Pepper
- 1 head Radicchio
- 5 oz Baby Arugula
- Candied Walnuts (see below)
- Three Cheese Crackers (see below)

Directions

1. Whisk all ingredients except for Salt & Pepper together. Season with Salt & Pepper to taste.
2. Julienne Radicchio
3. Mix arugula and radicchio together in a 2/3 to 1/3 ratio.
4. Toss with dressing. Sprinkle candied walnuts on top and serve with three cheese crackers.

Candied Walnuts

Ingredients

- 1 C Chopped Walnuts
- 1/8 C Sugar (2 T)
- 2 T Water

Directions

1. Toss together and bake at 375 for 5-6 minutes. **Watch as not to burn!**

Three Cheese Crackers

Ingredients

- 2 oz Cheddar Cheese, freshly shredded
- 2 oz Colby Cheese, freshly shredded
- 2 oz Parmesan Cheese, freshly shredded
- ½ C Whole Wheat Flour
- ¼ C AP Flour
- 4 T Unsalted Butter, Chilled and cut into small pieces
- ¼ t Garlic Powder
- Maldon Salt for garnish

Directions

1. Combine all ingredients into bowl of food processor. Run for 2 – 4 minutes until dough forms.
2. Divide dough into 2 pieces and roll into a log. Roll log in plastic wrap and chill for at least 30 minutes.
3. Heat oven to 350°. Line sheet pan with parchment paper.
4. Unwrap dough and slice into 1/8" thick slices. Transfer to prepared pans. Bake 10-12 minutes, until just lightly browned on the edges.
5. Remove from oven and sprinkle Maldon salt over tops of crackers. Cool completely on rack.

Fast Fruit Cake

Paired with: [Select Harvest Vignoles 2020](#)

Ingredients

- 1½ cup dried fruits such as raisin, pineapple, apricot, cranberries, cherries, currants, prunes
- 3 Tbsp port wine
- ½ cup butter, room temperature
- ¾ cup sugar
- 1 tsp ground cinnamon
- ½ tsp ground clove
- ½ tsp ground ginger
- 2 tsp baking powder
- 1 tsp baking soda
- ½ tsp salt
- 1 tsp vanilla
- 2 eggs, lightly beaten
- 1½ cup flour
- 1 cup crushed pineapple
- ¼ cup finely diced candied ginger
- ½ cup walnuts (optional)
- 1½ Tbsp powdered sugar for decoration

Directions

1. Preheat the oven to 325°F (300°F if using a convection oven). Grease a flat pan 9 X 9 in (or 16 cupcake forms) and set aside.
2. Combine the dried fruit and the port wine in a bowl. Mix by hand until the port wine is absorbed by the fruit.
3. In another bowl put the butter, sugar, cinnamon, clove, ginger, baking powder, soda, salt, and vanilla. Mix until the ingredients are uniform. (The butter has to be soft otherwise it'll be hard to mix and integrated to the others.) Add the eggs. Slowly add the flour and stir until incorporated.
4. Add the pineapple with its juice. Mix well. Add the other dried fruits and walnuts (if using). Do not over mix, or your cake will be hard.
5. Pan method: Spread the batter in the pan. Smooth the surface. Cover with foil and bake for 50 minutes, then remove the foil and bake for an additional 15 minutes. Test with a knife or a tooth stick. Bake an additional 5-10 minutes if not baked through.
6. Cupcake method: Disperse the batter in the cupcake forms. Smooth the surface. Bake uncovered for 32-33 minutes in a convection oven, slightly longer in a standard oven. Cupcakes should be chocolate brown colored on the top when finished baking.
7. Remove from the oven and allow to cool completely, or the cake may break when removing. Sprinkle powdered sugar on the top just prior to serving.