

# Wine and Food Pairings

## *Lemon Cherry Grenada with Celebrate*

*Celebrate* is a semi-dry champagne made from chardonnay and riesling grapes with a splash of red wine. The flavors of the wine pair brilliantly with the sweet flavors of the lemon and cherries. What is truly special about this pairing is the way the texture of the grenada complements the bubbles in the wine.

## *Ciabatta, Smoked Gouda, and Grape Trio with Chardonnay*

One notable characteristic of the *Chardonnay* is its fine oak flavor. This is because it was fermented and aged in oak barrels which softened the wine and gave it a creamy flavor. We believe it is the oak flavor in this wine that pairs so delightfully with the smoked gouda and ciabatta.

## *Whitefish Paté Crostini with Proprietor's Reserve Riesling*

The *Proprietor's Reserve Riesling* is a dry white wine with a complex acid structure and oaky flavors. The acidity of the lemon butter on the crostini matches the acidity of the wine and beefs up the flavors of the whitefish paté. It is this matching of acidity that makes this wine excellent with the smoked whitefish paté.

## *Tango Barbeque Meatballs with our Argentine Malbec*

Our *Argentine Malbec* certainly demanded a dish that could complement the tannin structure in this red wine. We found that a savory and spicy pork meatball with a *Tango* barbeque sauce stood up to the challenge.

## *Savory Beef Empanadas with Trio*

The pairing was simple for the *Trio*—beef! This hearty, blended red wine aged in oak barrels complements the hearty flavors of the beef and olives found in this pairing. These savory empanadas match the *Trio's* need for a robust dish.

## *Tomato-Mozzarella Stromboli with Naughty Red*

This fresh red is so versatile you could even pair it with fish! *Naughty Red* is a light, fruity red that has spicy characteristics great for pairing with pizza as we did in this pairing.

## *Caprese Skewers with Nice Red*

A nice general guideline for wine and food pairing is that salty and spicy foods go well with low alcohol, fruity wines. This pairing is the perfect embodiment of that idea. The *Nice Red* is a fruity, semi-dry red, served chilled, that is the perfect balance for the sun-dried tomatoes and basil featured in this pairing.

## *Blue Cheese and Walnut Twists with Late Harvest Riesling*

The *Late Harvest Riesling* is a well balanced (sugar & acid) sweet wine. Although such wines are often paired with light and mild fare, we have discovered it also pairs well with a sharper blue cheese because the sweetness of the wine dulls the sharp nature of the cheese.

## *Cerise Truffle with Cerise, cherry port*

*Cerise* is a cherry port style wine made from whole tart cherries that are distilled and blended with cherry wine. The exceptional sweetness of this desert wine begs for a luscious treat, and the rich flavor of the wine demands everyone's favorite - chocolate!

### LEMON CHERRY GRANATA

Chateau Chantal original recipe

1 Cup Water  
1/2 Cup Sugar  
1/2 Cup Lemon juice  
1 – 8 ounce Bag frozen black cherries

Heat water and sugar in saucepan, stir until dissolved. Let mixture boil five minutes. Cool and stir in juice. Slice cherries into quarters. Place a piece of cherry in the bottom of each section of an ice cube tray. Pour cooled juice mixture evenly over cherries into ice trays. Freeze until set.

This recipe can also be prepared like sherbet. Stir cherries into liquid and chill in a freezer safe container. Stir every 2 hours or until set but “scoopable”.

Serve several lemon cherry granata cubes in a shot glass, or scoop granata whole into dessert dishes.

### WHITEFISH PATE ON CROSTINI

Chateau Chantal original recipe

½ Lb. Local whitefish dip (We suggest Burritts!)  
24 ¼ inch slices baguette or French bread  
¼ lb. salted butter  
2 Tbsp. lemon juice  
1 small jar capers  
1 Tbsp. dried parsley

Preheat oven to 375°.

**FOR LEMON BUTTER:**

Melt butter over low heat and stir in lemon juice.

**FOR CROSTINI:**

Place baguette slices on a parchment lined baking sheet and brush lightly with lemon butter. Bake at 375° for 5 minutes or until lightly browned and crisp. Remove from oven and cool.

Place whitefish dip in a pastry bag with a star tip, or a zip loc bag with one corner snipped off. Evenly pipe dip onto 24 crostini. Garnish each with a couple of capers and sprinkle lightly with parsley.

YIELD: 24

### TANGO BARBEQUE SAUCE

Chateau Chantal original recipe

1 Cup Chateau Chantal Malbec wine  
½ Cup Dijon mustard  
½ Cup Onion, minced  
¼ Cup Tomato, minced  
1 Tbsp. Spanish paprika  
6 tsp. Garlic, minced  
1 ½ tsp. Salt  
¼ tsp. Cayenne pepper  
½ tsp. Freshly ground black pepper  
1 Cup Brown sugar  
1/3 Cup water

Mix the ingredients in a sauce pan and bring to a simmer. Reduce the heat and cook until the onions are tender and the mixture thickens and becomes opaque (20-25 minutes). Serve hot or cold. Refrigerate until ready to use. Refrigerate any unused portion.

YIELD: About 1 ½ Cups sauce

### CIABATTA, SMOKED GOUDA, GRAPE TRIO

Chateau Chantal original recipe

48 1” x ½” cubes Ciabatta bread  
48 ¼ ‘ thick wedges smoke gouda cheese  
24 red grapes, washed and dried  
24 “Frill pick” toothpicks

**FOR EACH SKEWER:**

Slide onto each of 24 skewers:

1 cube bread  
1 gouda cheese wedge  
1 grape  
1 gouda cheese wedge  
1 cube bread

YIELD: 24

### TANGO BARBEQUE MEATBALLS

Chateau Chantal original recipe

1 /2 lb. Ground pork  
1 Egg  
2 Tbsp. chopped onion  
1 Clove garlic, minced  
½ Cup breadcrumbs  
¼ tsp. dried thyme  
1 tsp. spanish paprika  
½ tsp. EACH salt and pepper

Preheat oven to 375 °.

Combine ground pork, egg, onion, garlic, breadcrumbs and spices. Form into teaspoon size balls (about 20). Bake for 15-20 minutes, or until meatballs register 155° on a meat thermometer. Serve hot with Tango Barbeque Sauce.

YIELD: About 20 bite-size meatballs

## SAVORY BEEF EMPANADAS

Chateau Chantal original recipe

½ Lb.	Ground beef
1 tsp.	Olive oil
2/3 Cup	Onion, chopped
1/3 tsp.	Oregano
1/3 tsp.	Fresh garlic
1/3 Cup	Water
1/3 tsp.	Cornstarch
1/3 Cup	Raisins
1/3 Cup	Sliced black olives
1 – 1 Lb.	Package frozen pizza dough, thawed

To prepare filling, heat oil over medium heat in a frying pan; add spices, raisins, olives and onions and sauté until onion is soft and translucent. Add meat and stir until cooked through. Stir water and cornstarch together and add to meat filling to thicken. Set filling aside to cool.

Grease and flour a flat kitchen surface and a rolling pin. Roll out pizza dough to an even 1/8 inch thickness. Use a biscuit cutter or the rim of a glass to cut the dough into 2 inch circles. On one half of each circle, place a heaping teaspoon of the beef filling. Dampen the edges of the dough circle with a little water, and fold the dough over the filling to create a half-moon shape. Seal the edges of the empanada by crimping them shut with a fork. Repeat until dough and filling is gone. Place empanadas on a greased baking sheet, and brush lightly with beaten egg. Bake at 375° for 10 -20 minutes or until golden brown. Serve hot.

**YIELD:** About 30 empanadas

## TOMATO MOZZARELLA STROMBOLI

Chateau Chantal original recipe

¼ Cup	Grilled red bell pepper
½ Cup	Sliced green olives
½ Cup	Sun dried tomato in oil, drained
½ Cup	Diced canned tomato, drained
½ tsp.	Salt
¼ tsp.	Black pepper
1 tsp.	Dried oregano
1 – 1 Lb.	Frozen pizza dough, thawed
3 Cups	Shredded mozzarella cheese

Preheat oven to 375°.

To prepare filling, place all ingredients, except cheese and pizza dough, in a food processor and blend until smooth or slightly chunky.

Grease and flour a flat kitchen surface and a rolling pin. Roll out pizza dough to an even 1/8 inch thickness forming a rectangle roughly 16 inches long by 6 inches wide. Spread filling evenly along one long half of the dough, leaving a ½ inch border of dough on the filled edge. Sprinkle filling evenly with mozzarella cheese. Dampen the edges of the dough with a little water, and fold the dough over the filling to create a long, narrow rectangle. Seal the edges of the stromboli by pressing firmly. Using a sharp knife, cut dough in 1 inch intervals to form 16 stromboli of equal size. Cut a slit in the top of each stromboli.

Place stromboli on a greased baking sheet. Bake at 375° for 10 -15 minutes or until golden brown. Serve hot.

**YIELD:** 16 stromboli

## CAPRISE SKEWERS

Chateau Chantal original recipe

- 24 large, fresh basil leaves
- 24 sun-dried tomatoes in oil, drained
- 24 “Perline”-size fresh mozzarella balls (2/3 inch)
- 24 “Frill-pick” toothpicks

### FOR CAPRISE SKEWERS:

Slide one end of a basil leaf onto the skewer, the shiny side of the leaf facing up and the leaf point facing away from you. Slid a sun-dried tomato half, and then a mozzarella ball onto the skewer. Now grasp the other end of the basil leaf and slide it onto the skewer, forming a leaf pocket around the tomato and cheese.

**YIELD:** 24

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# Tapas Tours Recipes

## BLUE CHEESE WALNUT TWISTS

Adapted from wholefoodsmarket.com recipe

- 1-14 ounce Package puff pastry, thawed
- 1 Cup Blue cheese crumbles (about 6 ounces)
- 2/3 Cup Ground walnuts
- 1 Tbsp. Coarsely ground black pepper

Preheat oven to 375°.

On a greased, floured surface, roll out puff pastry to a 10 x 20 inch rectangle. Sprinkle walnuts, cheese and pepper evenly over one half of the long side of the pastry. Fold the other half of the pastry over the top of the filling to form a 10 x 10 inch rectangle. Turn pastry sideways again and roll out to a 10 x 20 inch triangle. Place dough on a baking sheet and let dough rest in a refrigerator ½ hour. This relaxes the dough so the sticks don't untwist in the oven.

Cut pastry into about forty ½ inch by 10 inch long squares. Gently twist each and place on a nonstick baking sheet, pressing down the ends. Bake for 20 – 30 minutes or until twists are golden brown and cooked through.

**YIELD:** About 40 twists