



## Recipes

especially suited for pairing with  
Montemaggiore Wines

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*These dishes are favorites of Vincent and Lise Ciolino of Montemaggiore. Some are Ciolino family recipes, others have been gleaned from Montemaggiore's Annual Food Pairing Challenge, while some originated from local chefs including Jude Affronti, Paul Smith and Jesse Ziff Cool.*

*Chef Jude Affronti started his career as Mario Batali's Chef de Cuisine, then worked in legendary kitchens such as Stars and Zuni Cafe in San Francisco. He finally opened his eponymous restaurant in Healdsburg in 2009.*

*Chef Paul Smith teaches culinary classes, provides catering, and designs food programs for Sonoma County wineries. A Johnson & Wales graduate, for many years he was Bobby Flay's sous chef at Bolo, and his impressive résumé includes stints with Geoffrey Zakarian at Town and Gavin Portsmouth at Sapa, all in Manhattan.*

*Chef Jesse Ziff Cool has been a pioneer advocating for local, sustainable, organic food production in both her San Francisco Bay Area restaurants and her many books including Flea Street Café in Menlo Park and Your Organic Kitchen published in 2000. For more information, see [Jesse's website](http://www.cooleatz.com) at cooleatz.com.*

# Avocado Soup with Almonds

1 yellow onion, peeled and roughly chopped  
2 carrots, peeled and roughly chopped  
2 stalks celery, cleaned and roughly chopped  
2 shallots, peeled and roughly chopped  
5 cloves garlic, minced

¼ cup Montemaggiore extra virgin olive oil  
½ cup toasted sliced almonds, 16 reserved  
5 avocados, 1 reserved for garnish (12 slices)  
¼ lb. lump crab meat  
Cayenne powder to taste

## For the Soup:

- Sweat all vegetables in a 6 qt. stock pot with olive oil until soft. Add 4 quarts water, bring to a boil, reduce heat and simmer for 40 minutes.
- Strain and discard all vegetables, add toasted almonds to water and simmer for 15 minutes.
- In a blender puree stock, almonds and 4 avocados (peeled and halved) until smooth. Season with salt, pepper and cayenne to taste.

Place ¼ of the crab meat, 4 almond slivers, and 3 slices of avocado in the bottom of each shallow bowl. Pour 1 cup of soup over the crab salad in each bowl and garnish with chopped chives. Serves 4. *Courtesy of Chef Paul Smith ©2008*

*Pair with Montemaggiore Syrah Rosé or Montemaggiore Syrah. This rich and flavorful soup matches the weight and richness of the Syrah, while it balances the dryness of the Rosé. The almonds echo the nutty flavors in the Syrah, while the avocados echo its earthy flavors. The sweetness in the crabmeat goes well with the fruit-forward Syrah, and is highlighted by the zesty Rosé.*

# Tuna Tartare with Szechuan Peppercorn Cream

1 Tbl. cream  
10 Szechuan peppercorns  
2 Thai bird chillies  
4 oz. diced sushi-grade tuna

1 tsp. Montemaggiore extra virgin olive oil  
1 tsp. soy sauce  
1 tsp. chives  
1 tsp. minced shallots

Steep Szechuan peppercorns and chillies in warmed cream for 10 minutes. Let cool and strain. In a mixing bowl combine all ingredients including cooled cream. Sprinkle with salt and pepper just before serving. Serves 4. *Courtesy of Chef Paul Smith ©2008.*

*Pair with Montemaggiore Syrah or Montemaggiore Syrah Rosé. This mildly spicy tuna matches the weight of the Syrah, while it balances the dryness of the Rosé. The soy brings out the meaty or umami flavors in the Syrah while the exotic spices echo many of those in the wines, including the classic pepper.*

# Olive Rosemary Bread

3 cups unbleached all-purpose flour  
¼ tsp. instant or rapid-rise yeast  
1 ½ tsp. table salt  
1 Tbl. minced fresh rosemary  
¾ cup plus 2 tablespoons water, at room temperature

½ cup chopped green or black olives (pitted)  
¼ cup plus 2 tablespoons mild-flavored lager beer  
1 Tbl. white vinegar  
2 large pinches sea salt

Whisk flour, yeast, salt, and rosemary in medium bowl. Add water, olives, beer, and vinegar. Using rubber spatula, fold mixture, scraping up dry flour from bottom of bowl until shaggy ball forms. Cover bowl with plastic wrap and let sit at room temperature for 8 to 18 hours.

Lay 12- by 18-inch sheet of parchment paper inside 10-inch skillet and spray with nonstick cooking spray. Transfer dough to lightly floured work surface and knead 10 to 15 times. Shape dough into ball by pulling edges into middle. Transfer dough, seam-side down, to parchment-lined skillet and spray surface of dough with nonstick cooking spray. Cover loosely with plastic wrap and let rise at room temperature until dough has doubled in size and does not readily spring back when poked with finger, about 2 hours.

About 30 minutes before baking, adjust oven rack to lowest position, place 6- to 8-quart heavy-bottomed Dutch oven (with lid) on rack, and heat oven to 500°F. Lightly flour a one-inch stripe across top of dough along the equator, Sprinkle sea salt on the rest of the top. Using razor blade or sharp knife, make one 6-inch-long, 1/2-inch-deep slit in the middle of the flour stripe. Carefully remove pot from oven and remove lid. Pick up dough by lifting parchment overhang and lower into pot (let any excess parchment hang over pot edge). Cover pot and place in oven. Reduce oven temperature to 425°F and bake covered for 30 minutes. Remove lid and continue to bake until loaf is deep brown and instant-read thermometer registers 210°F, 20 to 30 minutes longer. Carefully remove bread from pot; transfer to wire rack and cool to room temperature, about 2 hours.

*Adapted from Cooks Illustrated, January 2008. To make a plain white bread, simply eliminate the rosemary and olives. Pair with Montemaggiore extra virgin olive oil, and all Montemaggiore Wines.*

# Tilapia with Pineapple Salsa

½ green bell pepper  
½ red bell pepper  
½ onion  
½ fresh pineapple  
2 small tomatoes  
Handful of fresh cilantro leaves  
3-4 green onion tops

1 Tbl. minced garlic  
1 Tbl. olive oil  
1 tsp. salt  
1 tsp. pepper  
1½ pounds fresh Tilapia fillets  
Zatarain's Fish Fry mix  
2 Tbl. olive oil

Chop peppers, onion, pineapple, tomatoes, cilantro, and green onion tops separately. Mix together with garlic, 1 T olive oil, salt and pepper. Adjust salt and pepper to taste. Refrigerate at least one hour and up to one day before serving. In a shallow dish sprinkle Zatarain's mix. Add the tilapia and lightly coat each side. Heat 2 Tbl oil in a large skillet over medium-high heat. Shake off any excess seasoning and place in the skillet. Brown on both sides, about 2 to 3 minutes per side. Serves 4. *Courtesy of Montemaggiore Wine Club members Dan & Karen Russell.*

*Pair with Montemaggiore 3Divas and Rosé, which match the flavors and balance the sweetness of the salsa.*



# Marinated Tri-tip with Arugula and Pomegranate

2 pounds marinated tri-tip, preferably a "Fred" from Schaub's in Palo Alto, CA  
1 Tbl olive oil  
1 cup arugula  
¼ cup pomegranate seeds

**In the Sous Vide:** Utilizing the French culinary technique of slow simmering in vacuum-sealed bags requires a special machine, the most popular of which is called "Sous Vide". Put the Tri-tip into a Sous Vide bag and seal. Cook in the Sous Vide at 138 degrees for 4 hours. Remove Tri-tip and sear in hot pan with olive oil for 30 seconds on each side. Allow meat to rest and return to room temperature, approximately 15 minutes.

**On the Grill:** One hour prior to cooking, take the Tri-tip out of the refrigerator in order to reach room temperature. Turn burners on half the grill and preheat to 400°F. Put the meat on the side of the grill that doesn't get the direct heat for about 15 minutes, then flip. The Tri-tip will be done in 5-20 minutes depending on thickness and desired doneness. 135°F on an instant read thermometer will be medium-rare. Let the meat rest and return to room temperature, approximately 30 minutes. Remember that the temperature will rise 5-10°F during the resting period.

**In the Oven:** One hour prior to cooking, take the Tri-tip out of the refrigerator in order to reach room temperature. Preheat oven to 425°F. Cook meat in oven for one hour, but start checking doneness at 45 minutes. 135°F on an instant read thermometer will be medium-rare. Let the meat rest and return to room temperature, approximately 30 minutes. Remember that the temperature will rise 5-10°F during the resting period.

Arrange ½ of the arugula artfully on the serving plate. Slice Tri-tip as thinly as possible across the grain, or even better, use a meat slicer. Place a few pieces of arugula on top of each slice, and roll up tightly along the short edge. Secure with a toothpick. Repeat with the rest of the meat. When finished, sprinkle entire platter with pomegranate seeds. Yields 30 or more hors d'oeuvres. *Courtesy of Wine Club Member Gene McDaniel. Won Best Overall Pairing, and Best Pairing with Montemaggiore Syrah for the 2011 Montemaggiore Food Pairing Challenge.*

*Tips for slicing:* The Tri-tip is a triangle; cut parallel to the longest side. This crosses the grain and reduces the chewiness of the meat which is desirable for finger food. Ideally create strips about 3" long. Any shorter and it's difficult to roll them. Longer and the size is too big for a bite.

*Tips for artful presentation:* Arrange one arugula leaf parallel to the strip and one at an angle near (but not at the end) of the strip. When rolling the strip, allow the 2nd arugula leaf to stick out from the roll. It has a pleasing aspect when the roll is placed on the plate "leaf up." If the strip is long enough you can add 1-2 pomegranate seeds which should stay inside the roll. Putting the pomegranate seeds on top of the roll invites them to fall off during handling. If entertaining inside the house, remember that pomegranate juice stains.

*Pair with Montemaggiore Syrah or Nobile (Cabernet/Syrah blend). The black-bean, smokiness, garlic and salt on the surface of the meat pair very well with the berry and structure of the Syrah. While the arugula and pomegranate seeds primarily provide contrast in flavor and color, the pomegranate also brings out the fruit flavors in the wine.*

# Wild Mushroom and Triple Cream Brie Crostini

¼ lb. each fresh crimini and oyster mushrooms,  
(cleaned, trimmed, and sliced with trimmings retained)  
½ carrot, peeled and roughly chopped  
½ yellow onion, peeled and roughly chopped  
½ stick celery, cleaned and roughly chopped  
2 cloves garlic, minced  
1 sprig rosemary, chopped

5 sprigs parsley, chopped  
10 black peppercorns  
1 tsp minced shallots  
4 oz brie  
¼ baguette  
Montemaggiore extra virgin olive oil  
salt, fresh ground pepper

## For the Mushroom Stock:

- Put all mushroom trimmings in a pot. Add the carrot, onion, and celery (should be about as much as the trimmings, 3 cups). Add garlic, rosemary, parsley, and peppercorns then cover with water. Bring to a boil, and then simmer for 20 minutes.
- Strain out solids, retain ½ cup of liquid and save the rest for a future use.

## For the Crostini:

- Slice baguette into ¼" thick pieces on an extreme bias and drizzle with olive oil, salt and pepper.
- Bake at 375°F approximately 7 minutes or until golden brown.

## For the Mushrooms:

- Sauté mushrooms on high with 2 Tbl olive oil, salt and pepper until tender. Make sure all the liquid is evaporated.
- Add shallots and sauté until soft.
- Add ½ cup of mushroom stock to moisten and build flavor.

Slice the brie to the approximate size of each crostini. Place one piece of brie on each crostini and top with a tablespoon of mushrooms. Serves 4. Courtesy of Chef Paul Smith ©2008.

*Pair with Montemaggiore Syrah Rosé or Montemaggiore Syrah. This rich mushrooms and Brie matches the weight and richness of the Syrah, while it's unctuousness balances the zest of the Rosé. The mushrooms echo the earthy flavors in the Syrah.*

# Halloumi and Vegetable Kebobs

*Note: Halloumi is a sheep's milk cheese from Cyprus. It is similar in texture to feta and is packed in brine like feta, but doesn't have a sour tang or aftertaste. Unusual for cheese, halloumi browns beautifully in a non-stick skillet or on the grill without making a gooey mess. It can be found in cheese shops or specialty delicatessens.*

3 Tbl Montemaggiore olive oil	2 small yellow squashes in ¼" slices
3 springs fresh rosemary, rinsed	1 red onion, diced large
1 container Halloumi cheese	18 cherry tomatoes
1 small zucchini in ¼" slices	

- In small frying pan on medium, warm the olive oil with rosemary until fragrant, about 4 minutes, stirring occasionally so that the rosemary doesn't burn. Remove from heat and remove rosemary springs. Let cool for 10 minutes.
- Cut halloumi into chunks. Thread onto skewers, alternating the vegetables and cheese so that there is one piece of zucchini and two pieces of everything else on each skewer. Brush skewers with rosemary olive oil and sprinkle with salt and pepper. Let sit for 15 minutes to allow rosemary oil to absorb.
- Grill over medium heat, turning as needed, until the cheese is browned on all sides and veggies are cooked, about 8 minutes.

Serves 6. Ciolino Family recipe.

*Pair with Montemaggiore Rosé or Syrah. The sheep's milk cheese pairs wonderfully with both which are based on Syrah grapes, and the rosemary echoes the earthy-spiciness in the wines.*

# Couscous with Olives and Pine Nuts

4 Tbl butter	¾ cup pine nuts, toasted
¼ cup finely chopped shallots	1 cup black olives, chopped
3 cups Israeli (or pearl) couscous	fresh ground pepper
¾ cups grated parmesan cheese	½ pint cherry tomatoes, multiple colors (optional)
¼ cup Montemaggiore olive oil	fresh basil, 20 small leaves or 8 torn large leaves (optional)

- In 3 quart pot, melt butter and sauté shallots until soft on medium-low heat. Add couscous, turn up heat to medium, and lightly toast the couscous. Add 4 cups water and simmer until couscous is tender and liquid is gone. Add more water if necessary. Remove from heat and stir in parmesan. Add olive oil and stir.
- If serving warm without the tomatoes and basil, mix in pine nuts and olives. Season with pepper to taste.
- If serving room temperature or with the tomatoes and basil, stir occasionally until the couscous has reached room temperature. Drizzle more olive oil if necessary to keep couscous grains separated. Season with pepper to taste. Just before serving, gently toss with cherry tomatoes and basil.

Serves 8. Ciolino Family recipe.

*Pair with all Montemaggiore wines. This dish works well during the winter when tomatoes and basil aren't in season and can be omitted, or during the summer, livened up with fresh, colorful, seasonal ingredients.*

# Roasted Acorn Squash with Three Bean Ragù

4 small acorn squash	¼ yellow onion, peeled and roughly chopped
5 Tbl butter	½ stick celery, cleaned and roughly chopped
2 Tbl molasses	1 clove garlic, minced
½ lb each dry great northern and black beans, soaked separately overnight	1 small sprig rosemary, chopped
¼ lb lentils	3 sprigs parsley, chopped
3 oz pancetta, finely diced	6 sprigs thyme
½ carrot, peeled and roughly chopped	2 drops of sherry vinegar

## For the acorn squash

- Cut off the top of the squash then scoop out the seeds. Use a fork to poke holes all over the flesh.
- Melt butter and molasses in a bowl. Brush the inside of squash with mixture, add salt and pepper.
- Wrap squash in aluminum foil and bake in a 350 degree oven until tender (approximately 30 minutes)

## For the three bean ragù:

- Render pancetta in a 6 quart pot on medium, until crispy. Add carrot, onion, celery, garlic, rosemary, and parsley. Turn heat down low, put tight lid on pot, and cook for approximately 10 minutes until vegetables are soft).
- Add great northern beans and black beans then cover with water. When the beans are 80 percent cooked (the exterior is soft but inside slightly crunchy), add lentils and cover with water. Simmer until tender in your mouth.
- Drain liquid into a pot and reduce until coats the back of a spoon. Add 2 sprigs thyme (chopped) and sherry vinegar.

Spoon the ragù into the core of the squash and drizzle the reduction on top. Garnish with a sprig of thyme. Note that this can also be made with 1 large acorn squash; just quarter the squash before spooning on ragù. Serves 4.  
Courtesy of Chef Paul Smith ©2008.

*Pair with Montemaggiore Rosé or Syrah. The richness and complexity of the ragù and vegetables match the weight of both, while the meaty pancetta echoes a similar bacon aroma in the wine.*

# Chipotle Sweet Potato Gratin

1 chipotle pepper, chopped  
1 cup heavy cream

2 large yams, peeled and sliced 1/16" thick

- Combine chipotle pepper with cream, and let sit for 5 minutes.
- Coat the bottom of a 9" x 9" baking pan with cream mixture.
- Create a single layer of sliced yams. Drizzle with cream and sprinkle with salt and pepper. Repeat until everything is used up.
- Cover with aluminum foil and cook at 375°F for 50 min or until knife tender. Uncover for 15 minutes until browned.

Gratin may be made two days ahead and chilled, covered. Reheat gratin, covered, in oven. When ready to serve, cut into rectangles. Courtesy of Chef Paul Smith ©2008.

*Pair with Montemaggiore 3Divas or Syrah. The sweet-hot balance in this dish is echoed perfectly by fruit-floral flavors of the 3Divas and the fruit-pepper balance of Syrah.*

# Herb Gnocchi with slow-roasted Tomatoes

6 Roma Tomatoes  
3 tsp. salt  
3 tsp. pepper

1 tsp. sugar  
2 tbsp. Montemaggiore extra virgin olive oil  
5 sprigs fresh thyme, stems removed and chopped

1 ½ cups water  
12 Tbl unsalted butter  
1 Tbl plus 1 tsp kosher salt  
2 cups all-purpose flour, sifted  
2 Tbl Dijon mustard  
1 Tbl chopped chervil

1 Tbl chopped chives  
1 Tbl chopped flat leaf parsley  
1 Tbl chopped tarragon  
1 cup loosely packed shredded Emmentaler cheese  
5 to 6 large eggs

1 Tbl Montemaggiore extra virgin olive oil  
¼ cup white wine

2 Tbl butter  
1 Tbl chopped flat leaf parsley

## For the Tomatoes:

- Pre-heat oven to 200 degrees. Halve tomatoes lengthwise and remove all seeds by scraping them out with your finger.
- In a small bowl, toss tomatoes, salt, pepper, sugar, olive oil, and thyme.
- Lay tomatoes skin-side up on a baking sheet. Place sheet in a 200 degree oven and bake for 8 hours.
- Remove tomatoes from oven and cool, remove and discard skins once cooled. Makes 12 tomato "petals".

## Make the pâte à choux dough:

- Prepare all the ingredients ready before you begin cooking. Combine water, butter, and the 1 teaspoon salt in a medium saucepan and bring to a simmer over medium-high heat.



- Reduce the heat to medium, add the flour all at once, and stir rapidly with a stiff wooden spoon until the dough pulls away from the sides of the pan and the bottom of the pan is clean, with no dough sticking to it. The dough should be glossy and smooth but still moist. Continue to stir for about 5 minutes, adjusting the heat as necessary to prevent the dough from coloring. A thin coating will form on the bottom and sides of the pan. When enough moisture has evaporated, steam will rise from the dough and the aroma of cooked flour will be noticeable.
- Immediately transfer the dough to the mixer bowl. Add the mustard, herbs, and the 1 tablespoon salt. Mix for a few seconds to incorporate the ingredients and release some of the heat, then add the cheese. With the mixer on the lowest speed, add 3 eggs, one at a time, beating until each egg is completely incorporated before adding the next one. Increase the speed to medium and add another 2 eggs, one at a time, mixing well after each one.
- Turn off the machine. Lift some of the dough on a rubber spatula, then turn the spatula to let it run off: It should move down the spatula very slowly; if it doesn't move at all or is very dry and just falls off in a clump, beat in the additional egg.

#### **Form the gnocchi:**

- Place the dough in a large pastry bag fitted with a 5/8-inch plain tip (alternatively use a large plastic freezer bag, with corner cut off). Let dough rest for about 30 minutes at room temperature. Bring a large pot of lightly salted water to a simmer. Line a baking sheet with paper towels. Line a second baking sheet with parchment paper.
- Twist the end of the pastry bag to push the dough into the tip. (From time to time, as the bag empties, you will need to twist the end again.) As you squeeze the back of the bag with your right hand, hold a small knife in your left hand and cut off 1-inch lengths of dough, allowing the gnocchi to drop into the pot. Pipe about 24 gnocchi per batch. First, the gnocchi will sink in the pot. Keep the water temperature hot, but do not boil. Once the gnocchi float to the top, poach them for another 1 to 2 minutes, then remove them with a slotted spoon or skimmer and drain on the paper towel-lined baking sheet. Taste one to test the timing; it may still seem slightly undercooked in the center, but it will be cooked again. Repeat with the remaining dough.
- When all the gnocchi have drained, place them in a single layer on the parchment-lined baking sheet, cover with plastic wrap, and refrigerate for at least 30 minutes, or up to a day. Or, for longer storage, place the baking sheet in the freezer. Once the gnocchi have frozen solid, remove them from the baking sheet and place in a freezer bag in the freezer. Before using frozen gnocchi, spread them in a single layer on a baking sheet and defrost in the refrigerator for several hours.

In a large sauté pan, heat 1TbI olive oil on high. Add ~25 gnocchi and 12 tomatoes petals (roughly chopped). Sauté for 2 minutes. Add white wine and 2 Tbl butter, bring to a boil then reduce to simmer. Season with salt and pepper. Simmer until pan sauce coats the back of spoon, reducing roughly by half. Place on plates and garnish with parsley. You will have leftover gnocchi. Courtesy of Chef Paul Smith ©2008.

*Pair with Montemaggiore Rosé or Syrah. The roasted tomatoes and gnocchi match the weight and richness of Montemaggiore wines.*

# Andouille-stuffed Quail with Brandied Cherry Sauce

2 Tbl Montemaggiore extra virgin olive oil  
½ yellow onion, peeled and roughly chopped  
¼ carrot, peeled and roughly chopped  
¼ stick of celery, cleaned and roughly chopped  
1 clove garlic, minced  
2 sprigs thyme  
10 whole black peppercorns

3 oz. brandy  
10 Amarena cherries, halved  
2 andouille sausages, approx. 6 oz  
4 quail  
3 Tbl. molasses  
2 tsp. balsamic vinegar

## For the Brandied Cherries:

- In a 2 qt. sauce pan heat olive oil on medium-low. Add onion, carrot, celery, garlic, thyme, and peppercorns. Sauté until soft.
- Add brandy to deglaze pan, and set on fire to burn off alcohol. Reduce liquid by one half.
- Strain brandy liquid into another pot and add cherries with cherry liquid. Cook on medium until liquid reduces and coats the back of a spoon, approximately 5 minutes.

## For the Quail:

- Peel casing from sausage and chop the meat finely.
- With a spoon, stuff the quails until plump and firm.
- Grill breast side down on medium high (determined when you can hold your hand 5" above the grate for 3-4 seconds) for three minutes, then turn for three more.
- Combine molasses and balsamic vinegar and brush on breast after first turn.

Place quail on plate with yams to the side. Drizzle on the sauce with cherries. Serves 4. Courtesy of Chef Paul Smith ©2008.

*Pair with Montemaggiore Syrah or Nobile (Cabernet/Syrah blend). The Quail-Sausage combination is typical of Northern Rhone cuisine, thus Syrah is a natural cultural partner here. The weight of this entrée definitely matches either the Syrah or the Nobile. As for flavor echoing, the spiciness in the sausage is highlighted by the spice notes in the Syrah—while the cherries are an amazing match with the cherry flavors in the Cab/Syrah blend.*

# Grilled Sausage and Chicken with Fennel and Lemon

4 Meyer Lemons, each cut into 6 pieces, seeds discarded  
2 tsp. sea salt  
1 whole chicken cut into small stewing pieces  
2 lbs mild fennel sausage  
1 tsp. freshly ground pepper  
4 tsp. fresh rosemary, finely chopped  
4 garlic cloves, minced

2 large fresh fennel bulbs with fronds  
4 T. Montemaggiore extra virgin olive oil  
½ cup green olives  
2 cups Montemaggiore 3Divas (or any dry white wine)  
1 c. chicken broth  
½ c. fresh Italian parsley, chopped  
4 Tbl. grated Meyer lemon zest

- Place lemon pieces in a bowl and toss with sea salt. Add chicken, sausage, pepper, rosemary, and garlic, turn to coat, and set aside for 30 minutes.
- Meanwhile, clean and slice the fennel bulbs. Coarsely chop the fronds, and set aside.
- Brown chicken and sausage directly on grill or on stove in oven-proof pan with olive oil. Add fennel, lemons/etc, olives, wine, and broth to the pan.
- Cover, place pan back on the grill or in hot oven (425°F) to cook for 45 minutes to 1 hour. Add more wine as needed.
- Remove from grill or oven when sausage and chicken are done.

Cut sausage into serving-sized pieces. Stir in parsley, fennel fronds, and lemon zest. Serves 10. Ciolino Family recipe.

*Pair with Montemaggiore 3Divas, Syrah, Syrah Rosé, or Nobile (Cabernet/Syrah blend). This is a classic southern Italian dish, a Ciolino family favorite, and goes really well with our wines. The weight and complexity of the food matches that of the wines, while the spiciness of the sausage echoes the spiciness of the Syrah, and the olives echo notes in the Cabernet.*

# Lamb Burgers with Caramelized Shallots

1 Tbl. Montemaggiore extra virgin olive oil  
½ pound shallots, sliced  
1 pound ground lamb  
½ red onion, grated  
1 garlic clove, minced

1 tsp. finely chopped fresh rosemary  
½ tsp. salt  
½ tsp. freshly ground black pepper  
4 whole wheat buns or thick slices of rosemary bread

- Heat the oil in a large skillet over medium-high heat. Add the shallots and cook, stirring occasionally, for 7 minutes, or until soft and golden brown. Remove to a bowl.
- Meanwhile, in a medium bowl, combine the lamb, onion, garlic, rosemary, salt, and pepper. Form into 4 burgers.
- In the same skillet over medium heat, cook the burgers for 10 minutes (or grill on a barbeque over high heat for about 8 minutes) until a thermometer inserted in the center registers 145°F for medium-rare.

Place the burgers on the buns/bread and top with the shallots. Adapted from *Your Organic Kitchen* by Jesse Ziff Cool ©2000.

*Pair with Montemaggiore Syrah or Nobile (Cabernet/Syrah blend). Lamb and Syrah are just a match made in heaven, which the French in the northern Rhone have known for centuries. The beauty of this dish is its simplicity, yet uncommonness—it is a sophisticated burger that deserves an elegant wine.*

# Beef Carpaccio and Frisée salad

8 oz beef tenderloin, diced very small, almost minced  
Montemaggiore extra virgin olive oil  
sea salt  
fresh ground pepper  
2 slices bacon, ¼" thick, sliced ¼" wide

4 oz sherry vinegar  
4 Tbl. crumbled blue cheese  
12 croutons  
2 small heads frisée (~1 quart tightly packed)

- Spread beef out on a plate, cover with plastic and pound with glass until desired thickness and shape brush with olive oil and season with salt and pepper.
- In a sauté pan, render bacon lardons on medium-high until crisp. Remove from flame and add sherry vinegar. Bring to a slow simmer then add blue cheese and croutons.
- Pour vinaigrette over frisée in bowl and toss to slightly wilt.

Place a nest of salad on top of the beef on the plate, so that the carpaccio peeks through. Serves 4. Courtesy of Chef Paul Smith ©2008.

*Pair with Montemaggiore Nobile (Cabernet/Syrah blend) or Syrah. While beef and Cabernet or Syrah are a common pairing, this dish uncommonly involves vinegar, which can be difficult to pair with wine. Both sherry and balsamic vinegar are often good fits in the wine department.*

# Lamb Kebabs

1 ½ tsp ground turmeric	2 Tbl. brown sugar
1 Tbl. coriander seeds	1 tsp. fish sauce (or shrimp paste)
½ tsp. black peppercorns	Handful of cilantro leaves
2 cloves	2 Tbl. vegetable oil
Pinch of grated nutmeg	1 ¾ lbs ground lamb
6 macadamia nuts (or cashews)	1 tsp. crushed black peppercorns
2 ½ inches fresh ginger	1 tsp. salt
12 shallots, sliced	5 kaffir lime leaves
1 jalapeno pepper, seeded and finely chopped	12-14 lemongrass stems, or 24-28 rosemary sprigs (or skewers)
6 garlic cloves, sliced	

## For the spice paste:

- Using a mortar and pestle or spice mill, grind the turmeric, coriander seeds, peppercorns, cloves, and nutmeg into a powder. Add the nuts and grind further.
- Put the ginger in a food processor or minichopper and pulse to a paste. Add the shallots, jalapeño, and garlic, then blend together until smooth.
- Add the ground spices, sugar, fish sauce, and cilantro then process to combine (can be made up to 24 hours ahead).
- Heat the oil in a saucepan over medium-high heat. Sauté the spice paste for about 5 minutes until fragrant. Set aside to cool.

## For the kebabs:

- Mix the lamb thoroughly with the salt, pepper, and cooled spice paste.
- Turn the lime leaves over so that the undersides are facing up. Using a sharp knife, shave off the stems so that the leaves lie flat. Place the leaves on top of each other and roll them tightly like a cigar. Finely slice the lime leaves into very thin ribbons.
- Add the lime leaves to the lamb and blend everything thoroughly.
- If using lemongrass, remove and discard the tough outer layer. Cut the stems in half through the middle.
- Mold 2 Tablespoons kebab mixture tightly around the base end of each lemongrass half, rosemary sprig, or skewer.
- Grill over a hot barbecue or in a pre-heated ridged cast-iron grill pan 2-3 minutes on each side until golden brown. Serve immediately.

Note that you should play with the type and amount of spices according to your taste. Serves 8. Courtesy of Montemaggiore Wine Club Member Sally Briggs.

*Pair with Montemaggiore Syrah or Reserve Syrah. Lamb naturally goes well with Syrah given the meaty, gamey flavors of both. The spices and weight of the dish matches that of the wines.*

# Braised Lamb Shanks with Syrah Risotto and Porcini Foam

5 Tbl olive oil, not extra virgin	½ white onion, diced
4 lamb shanks, seasoned with salt and pepper	2 cups Arborio rice
½ carrot, peeled and roughly chopped	2 cups Montemaggiore Syrah
½ yellow onion, peeled and roughly chopped	hot water
½ stick celery, cleaned and roughly chopped	1Tbl Salt
2 cloves garlic, minced	½ cup shredded Asiago cheese
3 sprigs rosemary	3 Tbl butter
3 quarts beef stock	2oz dried porcini mushrooms
10 whole black peppercorns	1 pint chicken stock
10 whole coriander seeds	2 Tbl butter
2 Tbl ground cumin	

## For the Lamb:

- Heat a 6 quart pot with lid until very hot. Add 3 Tbl. olive oil, and sear the lamb shanks on all sides until golden. Remove lamb and set aside.
- Add carrots, onion, celery, garlic, parsley, and 2 sprigs of rosemary (chopped). Sweat the mirepoix of carrot, onion, and celery (turn heat down low, put tight lid on pot for approximately 10 minutes until vegetables are soft).
- Add lamb shanks and cover with beef stock. Add black peppercorns, coriander seeds, one sprig of rosemary, and ground cumin.
- Put the lid on the pot and place in 300°F oven for 2.5 hours or until fork tender. Remove shanks, and set aside in a foil tent. If desired, remove bone and any fat.
- Strain cooking liquid into a clean pot and reduce to a glaze (until coats the back of a spoon).
- Glaze hot shanks.

## For the risotto:

- Sweat white onion in a high sided sauté pan with 2 Tbl. olive oil. Add Arborio rice and coat with olive oil.
- Add red wine to cover rice and stir. Reduce wine until dry.
- Add hot water to cover rice, add salt, and then reduce water until dry again. Add hot water again just to cover and now taste for tenderness.
- When tender, add Asiago cheese and butter. Stir and add hot water for desired thickness.

## For the Porcini foam:

- Bring chicken stock to a boil, remove from heat, and steep porcinis for 10 minutes. Strain out porcinis and add butter to the liquid.
- Using a hand blender on high, incorporate air in order to create foam.

In the middle of each plate, spoon the ¼ of the risotto then place a lamb shank in the middle of the rice. Drizzle about 2 tablespoons of foam to finish. Serves 4. Courtesy of Chef Paul Smith ©2008.

*Pair with Montemaggiore Syrah or Reserve Syrah. Lamb naturally goes well with Syrah given the meaty, gamey flavors of both. The weight of the dish and that of the wines definitely match, and the risotto will unsurprisingly match the red wine it is made with.*

# Osso Buco with Basil Gremolata

2 Tbl Montemaggiore extra virgin olive oil	1 cup drained canned tomatoes, chopped
Six 2-inch thick lamb shanks (3/4–1 lb each), tied with kitchen twine	2-3 strips lemon peel
2 carrots, cut into ½ inch dice	1 bay leaf
1 onion, cut into ½ inch dice	1 tsp fresh chopped rosemary
1 stick celery, cut into ½ inch dice	1 tsp fresh chopped thyme
2 cloves garlic, minced	2 Tbl fresh chopped basil
1 ½ cups Montemaggiore Syrah	2 tsp chopped lemon zest
1 ½ cups lamb, beef, or chicken stock	½ tsp chopped garlic
	½ tsp freshly ground black pepper

## For the Lamb:

- Preheat the oven to 325. In a large oven-safe skillet with lid or dutch oven, heat olive oil over moderate heat. Season lamb shanks with salt and pepper, and cook until browned, about 8 minutes per side. Transfer to a plate.
- Add carrots, onion, celery, and garlic to the pan. Reduce heat down to moderately low, cover and cook for about 10 minutes, stirring often until vegetables are soft. Add the wine, stock, and tomatoes and bring to a boil, scraping up any browned bits. Add the lemon peel, bay leaf, rosemary, thyme. Nestle the lamb shanks into the vegetables, and add any accumulated juices.
- Cover the pot and place in center of oven. Braise for about 1 hour. Turn the shanks, cover and cook for about 1 more hour until the meat is very tender.
- Remove the lamb and cover loosely with foil to keep warm. Degrease the sauce and discard bay leaf and lemon peel. Reduce the sauce over high heat until you have about 2 cups. Season with salt and pepper to taste.

## For the Gremolata:

- Blend together the basil, lemon zest, garlic, pepper, and a pinch of salt in food processor.

Place lamb in deep serving dish with a bit of sauce on top. Sprinkle with gremolata. Put extra sauce in a gravy boat. Serve with risotto, orzo, polenta, or mashed potatoes. Serves 6. Ciolino Family recipe.

*Pair with Montemaggiore Syrah or Nobile (Cabernet/Syrah blend). Lamb naturally goes well with Syrah given the meaty, gamey flavors of both. The weight of the dish and that of the wines definitely match. This dish will naturally match the red wine it is made with.*

# Short Rib Stracotto

Oil, for frying	½ lb. Tomatoes, peeled (or 7 oz drained canned tomatoes)
Salt and Pepper, as needed	1 ½–3 cups Beef or Veal Stock
~1 cup flour	1 Bay Leaf
1 ½–2 lbs. boneless Beef Short Ribs	Zest from 1 Lemon, minced
½ cup Onion, with ¼ inch dice	1 bunch Parsley, chopped
¼ cup Carrot, with ¼ inch dice	1 Garlic clove, minced
¼ cup Celery, with ¼ inch dice	½ cup Montemaggiore Extra Virgin Olive Oil
1 ½ cups Montemaggiore Syrah or Nobile	Salt, to taste

- Pre-heat oven to 325°F. In a heavy bottomed sauce pot or dutch oven, bring 1 inch of Oil to a simmer over medium-high heat. While the pan is heating, cut Ribs into 6–8 oz pieces, one for each serving. Season Ribs with Salt and Pepper and then dredge in Flour, patting assertively to remove excess. Pan-fry Ribs until dark brown and crispy on all sides, turning for even cooking. Hold finished Ribs on rack over sheet tray.
- Carefully degrease pan retaining approximately 4 Tbl of the Oil. Reduce heat to medium, then add Onion, Carrots, and Celery. Sweat until tender. Begin to deglaze pan as vegetables release moisture. Increase heat to high, add Wine and gently release fond with a wooden spoon. Reduce by sauce by half.
- Reduce heat to medium, add Tomatoes, Ribs and Bay and then add enough Stock to cover 2/3<sup>rd</sup>s of the ribs. Bring to a simmer then cover and braise in oven for 3 to 4 hours. Ribs should yield easily to gentle tugging but not be falling apart.
- Meanwhile, prepare the gremolata. In a small bowl, combine the Parsley, Garlic and Lemon Zest. Add enough Olive Oil to form a loose paste and season with salt to taste. Set aside. For best flavor, prepare at least 2 hours before serving.
- When the Ribs have finished cooking, remove them from braising liquid and set aside in a warm spot. If holding for more than a few minutes, add a thin layer of warm Stock and cover tightly. Carefully degrease the braising liquid. It should have the consistency of heavy cream (with chunks of vegetables). If it seems a bit thin, return the pan to the heat and reduce further. If it reduced too much in the oven, add a little stock.

When ready to serve, start with a scoop of polenta (or mashed potatoes) on each plate. Nestle one of the reserved ribs on each mound and top with a ladle of the sauce/braising liquid, allowing it to run down the sides and pool on the plate. Finally, finish each serving with a tablespoon or more of the gremolata, being sure to mix well before spooning. Serves 4. Courtesy of Chef Jude Affronti of Affronti Restaurant, Healdsburg.

*Pair with Montemaggiore Syrah or Nobile (Cabernet/Syrah blend). While all beef goes well with a big red wine, when Short Ribs are braised, the melded flavors and rich texture pair excellently with a well-aged red wine. This dish will naturally match the red wine it is made with.*

# Brownies with Vanilla Ice Cream and Pecan Praline

1 large egg white  
1 Tbl water

½ cup (packed) golden brown sugar  
1 ½ cups pecans, coarsely chopped

2 sticks (1 cup) unsalted butter  
8 oz bittersweet chocolate (not unsweetened)  
1 ¼ cups all-purpose flour  
1 tsp baking powder

½ tsp salt  
2 cups sugar  
4 large eggs  
2 tsp vanilla

Vanilla ice cream

## For the Pecan Praline:

- Preheat oven to 300°F. Butter a rimmed baking sheet.
- Using a fork, beat the egg white and 1 tablespoon water in medium bowl until foamy. Add brown sugar and stir until sugar dissolves. Add pecans and toss to coat.
- Spread pecan mixture on prepared baking sheet (some egg white-sugar mixture will flow out onto baking sheet). Bake until nuts are deep brown and crisp, stirring occasionally, about 25 minutes.
- Remove from oven; stir to loosen nuts from baking sheet. Cool nuts completely on sheet. (Can be prepared 3 days ahead. Store in airtight container at room temperature.)

## For the Brownies:

- Put oven rack in middle position and preheat oven to 350°F. Grease a 9-inch square baking pan (2 inches deep) and line bottom and sides with wax paper, then butter the paper.
- Melt butter and chocolate in a medium heatproof bowl set over a saucepan of simmering water, stirring occasionally, until smooth.
- Whisk together flour, baking powder, and salt in a small bowl.
- Whisk together sugar, eggs, and vanilla in a large bowl, then pour in chocolate mixture, whisking until combined well.
- Whisk in flour mixture, and then stir in nuts if desired. Transfer batter to baking pan.
- Bake until top is shiny and set and sides have begun to pull away slightly (a wooden pick or skewer will not come out clean), about 35 minutes, for fudge-like brownies; or until wooden pick or skewer comes out clean, 50 minutes to 1 hour total, for more cake-like brownies.
- Cool brownies completely in pan on a rack. Invert onto a cutting board, remove paper, and cut into 16 squares. (Can be prepared 1 day ahead. Store in airtight container at room temperature.)

If the brownies were made ahead of time, warm in 300°F oven for 15 minutes. Place brownies on plates, divide up the pecan praline, and top with a scoop of ice cream. Courtesy of Chef Paul Smith ©2008.

*Pair with Montemaggiore Reserve Syrah or Nobile (Cabernet/Syrah blend). This rich, chocolate-y dessert matches the weight and richness of the Reserve Syrah and Nobile. The chocolate is echoed in the blend, while the tannins of either wine stand up to the dessert.*

# Chocolate Pepper Cookies

3 cups all-purpose flour	1 tsp ground cinnamon
1½ cups unsweetened Dutch-process cocoa powder	1½ cups butter, softened
¼ tsp salt	1¾ cups granulated sugar
¾ tsp fresh, finely ground pepper	2 large eggs
¼ tsp cayenne pepper	2 teaspoons pure vanilla extract

- Sift together the flour, cocoa, salt and spices. Cream the butter and sugar till light and fluffy. Add the eggs, one at a time, beating well after each addition. Stir in the vanilla. Add the dry ingredients to the butter and sugar mixture, mixing it well. Shape dough into a flat rectangle, and refrigerate for at least an hour.
- Preheat oven to 350° F. Working with ¼ of the dough at a time (leaving the rest in the refrigerator), roll very thin between two sheets of plastic wrap. In order to roll this dough out uniformly thin, put two long bamboo skewers on either side of the dough and roll the dough between them. Cut into the shapes you want. Transfer to baking sheets lined with baking parchment or silicone mats. Minimize re-rolling the dough.
- Bake 10 - 12 minutes or until crisp. Transfer to racks to cool.

Serve as is, or with vanilla ice cream. Adapted from Martha Stewart's *Christmas*.

*Pair with Montemaggiore Reserve Syrah, Paolo's Vineyard Syrah, or Nobile. These rich, chocolate cookies are not too sweet thus match the weight and richness of the red wine. The pepper and spices echo similar flavors in the wines.*

# Lemon Sorbet

6-8 lemons, preferably Meyer lemons	2 cups very cold water
1 cup sugar	2 Tbl vodka or rum (optional)
¼ cup light corn syrup	ice cream maker

- Grate the zest from three lemons, and set aside. Juice the lemons until 1 ½ cups of juice is attained. Remove all pulp and pits.
- Add sugar to juice and stir until dissolved. Add corn syrup and stir until dissolved. Add water. Taste and add more lemon juice, sugar, or water depending on desired intensity and tartness. Add optional spirits which will lend a smoother texture to the sorbet. Chill in freezer for a half hour.
- Transfer the mixture to an ice cream maker, and freeze according to manufacturer's instructions. Add reserved zest just prior to turning off ice cream maker.

May be made 2 days ahead and kept in freezer. For authentic summertime water-ice experience, serve in small pleated water cups without spoons. Ciolino family recipe.

*This dessert is not intended to pair with any Montemaggiore wines. It is included here due to its popularity at summertime events held at Montemaggiore.*