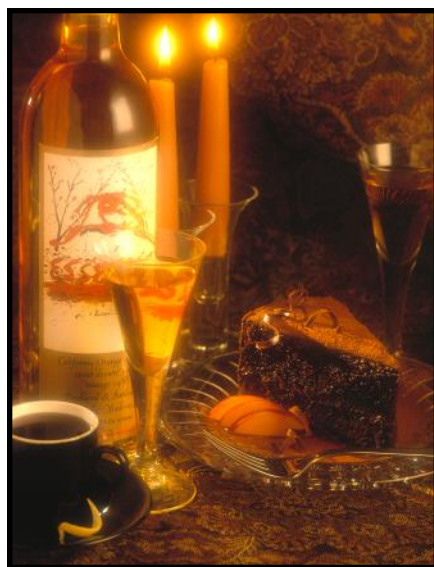


QUADY

SWEET & APÉRITIF WINES

DESSERT WINE AND FOOD

THE ART OF PAIRING



ANDY QUADY

Forward

Almost from the time I entered the wine business I have been concerned with the pleasures of enjoying dessert wines, particularly Muscat dessert wines, with desserts. Over the years our winery has come to produce four different Muscat dessert wines in addition to Port style wines.

The first pairing competition resulted from a suggestion by the GM at the Nikko Hotel in San Francisco. This beautiful new hotel was looking for a way to bring in people. They had a ballroom and needed events. We acquired use of the ballroom and the first of many Quady wine pairing events was born.

A few years later our enthusiastic agents in Vancouver BC offered to organize a pairing contest if we would donate the prize. The Vancouver event continues today as a part of the Vancouver Wine Festival held each March. We were asked by chefs to organize more events and after a few years added a second California competition in Los Angeles. Then we went crazy and started one in New York. After two years we started cutting back. For awhile the competition rotated between LA and San Francisco. But nothing lasts forever and there is now just one, organized for us by [Wendy Taylor](#) and our Vancouver agent, Authentic Wines.

In these events, we ask chefs to come up with foods (usually desserts but we have worked with entrees and appetizers) which taste good when accompanied by one of our wines. The recipes are the heart of the book. They not only display techniques and principles of successful dessert/dessert wine pairing, they present a new genre of less sweet end of the meal foods often incorporating new and sometimes exotic ingredients. They are surprising. Enjoy!



L—R: Harvey Steiman, Becky Sue Epstein, Janet Fletcher,
Mary Risley, Michael Bauer and Andrew Quady.

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Introduction – How it all Started

My short lived career in chemical engineering - making fire-works and explosives (a dangerous messy business) ended in 1971. I wanted work satisfaction, inner peace and a life away from freeways and smog so in spite of my grandfather's warning "only winos drink wine", we moved to Northern California and I enrolled at UC Davis to study winemaking. I have always been fascinated by the miracle of growing plants which is perhaps why I found wine, as a synthesis of nature, craft, art and science so compelling. We spent three glorious years living in a cottage in the middle of vineyards close to the town of Lodi while I changed jobs a few times and also made the first (1975 vintage) Quady Port. In 1976 we moved to Madera, known for its sun dried raisins and "port" wines. The next year, Laurel and I built our own little winery behind our house and made "port" on evenings and weekends. Our day jobs (mine down the road at a big industrial winery and Laurel's job as CPA), paid the bills.

In 1980 I stumbled on a vineyard planted to the little known *Orange Muscat* variety and created from those grapes a new sort of dessert wine: moderate in alcohol, balanced in sweetness, with refreshing acidity, and made to accompany desserts. The new wine, *Essensia*, soon eclipsed our port sales. In 1981 with the success of Laurel's CPA practice to support us, I was able to retire from the big winery and devote myself to our own endeavor. By 1983 our fame had spread north to Manteca where the grower of another under-appreciated Muscat, the Black Muscat, had grapes to sell and sought us out. *Elysium*, sweet and red with an aroma (Narsai David likes to say of Chrysler Imperial) roses was made. Over the years as sales grew we were able to hire help: Cheryl Russell in 1983 (now our longtime general manager) and Michael Blaylock in 1984 (now our longtime winemaker).

Chapter 1: The experience of dessert wine with dessert

It was 1973 and I had just received my master's degree in food science with an Enology specialization from Davis. I had no job but Laurel and I were blowing our savings on a trip to France. It was lunchtime in the city of Orange, in the Rhone Valley. Laurel ordered pigeon, which arrived with its head tucked under its wing. Dessert was a piece of cake served with a blue tumbler of dessert wine, a sweet Muscat with the aroma of ripe peaches. Some of the diners were pouring their dessert wine over their cake. When so moistened, the cake exploded with flavor enhancing wine and dessert. It was memorable.

To try it yourself, serve some pound cake (such as Sara Lee found in the freezer section of your grocery store) with and without Essensia poured on top. It will be good both ways but the Essensia soaked one will be better.

In the mid 1980s, a fellow dessert wine aficionado and I decided that it would be fun to drink a really famous and wonderful sweet wine, the 1967 Chateau d'Yquem, with a great dessert. We went to L'Ermitage, in its day the top French restaurant in Los Angeles, and ordered two dessert soufflés, one Vanilla and one Chocolate. As I recall, we had a very nice time but something wasn't quite right with the pairing. It wasn't the gastronomic heaven we had expected. Instead of harmony the desserts seemed to compete with the wine for attention and both suffered.

A pairing works if wine and dessert enjoyed together taste better than separately. In our competitions, the judges first taste the wine, then the dessert, and then the wine again. Did the wine taste better the second time? They then clear their palate, take a bite of the dessert, then the wine and then the dessert. How did the flavor of the dessert change?

After the judging, when a consensus has been reached on the best pairings, the judges are interviewed to document why they selected the desserts they did. We included these notes along with the winning desserts so that a home chef, making the dessert himself, can better understand what the creator of the dessert was thinking.

The word “Muscat” derives from the Greek root “musk” meaning perfume. When made in the fresh style, such as ours, Muscat smells and tastes like a mixture of fruit and flowers; and has sufficient intensity to stand up to full flavored desserts. Fresh Muscat wines often act like a piquant fruit based sauce adding a lift, a tang and another dimension to the taste.

In all the years of pairing dessert wines, we have been able to identify some important factors:

- 1) The wine should be in the same sweetness range – perhaps even a little sweeter than the dessert.
- 2) The perfume and fruit characters of the wine should enhance but not clash with the dessert’s flavor.
- 3) The wine should have sufficient alcohol to give some mouth feel in order that it doesn’t taste thin against the texture of the dessert.

Yeast convert grape juice into wine via fermentation, an enzymatic conversion of sugar into alcohol and carbon dioxide. They cannot tolerate more than a certain level of combined sugar and alcohol which allows naturally stable sweet wines to be made by either starting with very sweet grapes or adding alcohol to stop the fermentation. The process of adding alcohol or brandy is “fortification” and wines made stable by this process are “fortified” wines.

Alcohol has an important affect on taste. At moderate levels, it imparts increased “body” (mouth feel). The key is to put in just enough for stability without making the wine taste fiery. Sweetness is also important in body both because it increases body on its own and reduces the fiery taste from alcohol.

Acidity is often important. Think of acidity as one of the secrets of mother nature which makes her desserts (fruit) taste good. Ripe fruit has a tang, cleansing to the palate, which encourages the eater to take another bite. That tang is acidity without which fruit tastes dull. In sweet wines acidity keeps them lively (not cloying) - so the drinker wants another sip.

Keeping these basic ideas in mind will help to achieve successful pairing experiences, even using off the shelf groceries for the dessert. Given time and inclination, one might create a very special experience - the sort which would win a prize at one of our competitions. Perhaps we should issue a warning: Dessert wine with dessert can become habit forming.

You may now be asking yourself: What about all the other types of dessert wines Quady doesn't make? Admittedly we are overlooking them, botrytis wines for example. But we don't have the experience to write about those wines and that topic, of desserts to go with botrytis wines, is large enough to require a book of its own.

Chapter 2: Sweet Food and Drink

Why Dessert?

Often, because of dieting or because the diner is simply too full, dessert is skipped. But dining is more than simply eating. It is integral to civilized living, a form of art, entertainment, a time for conversation, and a time to share with family, friend or lover. Dessert completes and rounds out the meal. When dessert is skipped, these opportunities for pleasure are lost.

After dinner beverages (coffee, tea, liqueurs, and dessert wines) make dessert substitutes. They may not round out the meal in the same way the dessert course does, but they capture that space of time by creating a reason to linger. Among alcoholic beverages, dessert wines, because they are sweet and not as alcoholic, are more dessert like than liqueurs. Whether used as a dessert substitute or a complement, an after dinner beverage completes the meal experience by relieving the palate of the taste of the meal.

Best and Worst Beverages to Serve with Dessert

We consume beverages with solid foods because we need lots of water to live. Desserts especially bring on a sensation of thirst. By far the most popular beverages with desserts are coffee and tea, both of which contain tannins which in the presence of sugar tastes pleasantly bitter-sweet.

Desserts make wines taste less sweet. With dessert, dry wines begin to taste unpleasantly sour, and sweet wines begin to taste dry. If a dry wine is served with a sweet food, its acidity, normally masked by alcohol, jumps out and the wine becomes

unpleasantly tart, like vinegar or lemon juice which is why if wine is to be served with dessert, it should have a sweetness level equal to or slightly exceeding the sweetness in the dessert.

Why Wine with Dessert?

There are two good reasons: First, pure hedonism. When properly done, the combination is nothing less than exquisite. The dessert wine's flavors combined with those in the dessert create a whole new experience. This is more interesting than having your dessert with coffee or tea. You get to relish two delicious universes. Second, for certain occasions (for example, an elegant dinner party or an occasion involving food and wine pairing) dessert wine is more appropriate because it is more festive than tea or coffee.

Exception to the rule for pairing wine with dessert

The rule: Sweet wine with sweet dessert has an exception in the case of an unusually sweet dessert, something like baklava or pecan pie and many other traditional American desserts. In those cases: a very sweet dessert wine served with a very sweet dessert results in too much sweetness. It is better just to serve coffee or tea. The bitterness will relieve the palate of the dessert's sweetness.

Fine Points

1. Balancing Acidity and Alcohol

Dessert wines vary in acidity. It is difficult to drink much of a sweet low acid wine. It is just too cloying. A dessert wine with balanced acidity to offset its sweetness is more useful with moderately sweet desserts and easier to drink.

Acidity seems to magnify a high alcohol wine's hotness which may be why few high alcohol dessert wines are also high in acidity. Classic high alcohol wines: Sherries, Ports, and higher alcohol fortified muscats are moderately low in acidity. Sweet Sherries which have both lower acids and lower alcohols (18%) than ports tend to be cloying. In Port, its alcohol (20%) accentuates its acidity such that port is not cloying even though it has only moderate acidity.

If the dessert is not sweet (cheese for example), the beverage to be served with it does not need to provide refreshment. It only needs to taste good with the dessert. Cheeses, especially blues, are good accompaniments to high alcohol wines. The fat in cheese coats the palate making the wine less fiery. The classic example is port with Stilton cheese (about 75% butter fat) which softens a 20% alcohol port very nicely. Chocolate (also high in fat) is frequently enjoyed with port, partly for the same reason.

Sauterne wines have moderately low acidity but normal alcohol levels. Fatty foods such as Foie Gras and Roquefort cheeses are proven classics with Sauternes. These successful pairings are based on a compatibility of textures and flavors. While it seems natural that full bodied wines should accompany fatty foods, it is not so apparent why the "blue" taste of penicillin should partner so well with the honey apricot flavor of botrytis. Making great pairings is an art.

Dessert wines pair best with desserts which are no more than moderately sweet. With sweeter desserts, it becomes necessary for the beverage to provide refreshment, but for the wine to partner with the food the wine must be at least as sweet - or a little sweeter - than the dessert. Refreshment in a sweet wine comes from the wine's acidity but if the dessert is too sweet, forget dessert wine. Serve coffee.

Our Electra (4%) is sweet, tart, and, because the alcohol is low, very smooth. Its excellent acidity makes it a good complement to desserts which also have acidity, such as fresh fruit. With its low alcohol and high acidity it is

unusually refreshing making it especially appropriate as a dessert wine to be used in warm weather, as on a picnic.

2. Tannin and Chocolate

An exception to the rule: (Sweet wine with sweet food) may be found in the case of chocolate where a rather tannic dry wine can actually (to some people) taste good with chocolate. This seems to work because of the affinity of chocolate for bitterness. Perhaps the acidity in a tannic dry red is not so apparent because the sensors in the mouth are saturated with the interaction of both the wine and chocolate bitter elements with the chocolate's sweetness.

3. Flavor Affinities

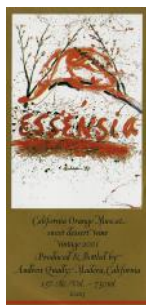
Certain flavors naturally complement others. Dessert wines thought of as a sauce modify the taste of a dessert. For example, raspberry sauce is a lively addition to chocolate decadence. Elysium, with its predominant berry character acts similarly. Chocolate and orange is a famous match. Tasted with chocolate, the orange flavor in Essensia is brought out. Besides chocolate, Essensia's orange-apricot flavor works with almond, peach, and apricot. Elysium's berry like flavor is also good with vanilla cream, and red berry puddings. Sometimes it works to build the flavor affinities into the dessert by using the wine as an ingredient. For example, pears poached in Elysium, and served with Elysium.

Chocolate Desserts

Most people love chocolate but chocolate is notoriously difficult to pair with wine. In a dessert, chocolate is a dominating flavor presence. One reason Essensia and Elysium can be used with chocolate desserts is that they have sufficient intensity of their own such that they act as a fruit counterpoint to the chocolate like a raspberry or orange sauce.

The match seems to work better if there are other elements at work besides chocolate and the wine. At a wine and chocolate tasting many years ago, tasters rated Essensia paired with Almond Biscotti dipped in French vanilla dark chocolate as their favorite combination. The tasters noted the following: 1) Acidity in the wine seemed to act as a counterpoint to the muted sweetness in the chocolate. 2) The crisp texture of the biscotti, combined with the almost syrupy character in the Essensia, provided an alluring contrast in feel. By dipping only half of the biscotti into chocolate, other flavors were allowed to show. This was assumed to be the reason this combination was successful. This pattern can be seen in many of the dessert recipes given in this book. Straight dark chocolate, while good, is not usually the best match.

Chapter 3: Desserts to accompany a full bodied dessert wine having a spicy orange-apricot flavor



Essensia can often make a dramatic accompaniment to dessert. It is sufficiently sweet to harmonize with the sweetness in the dessert, has excellent acidity, and stands up to assertive flavors, such as chocolate. The first recipe, Chocolate Cream Cake, is one of our favorites. While it is a great accompaniment to all sorts of flavors and famous for its ability to accompany chocolate, desserts based on summer fruits and occasionally cheese are usually selected as the best accompaniments.

There are a number of other full bodied muscat wines which are based on the Muscat Blanc grape instead of Orange Muscat for example Muscat Beaumes de Venise and Muscat Frontignan which can be used instead of Essensia but the orange-apricot character will be missing from the taste experience. Muscat Blanc has more of a ripe peach character which will work with some of the desserts but probably not so well with the chocolate ones.

Chocolate Cream Cake, a celebration of intense pure chocolate flavor is a dessert for the chocolate lover. It will show off the finest most exotically flavored chocolates. When you taste this with Essensia, the orange component in the wine stands out. There are better chocolate desserts to accompany Essensia but it is difficult to find a better wine than Essensia to accompany this dessert.

Chocolate Cream Cake

October 3, 1984

Lisa Hemenway, Hemenway and Fleisner

Santa Rosa

14 oz. semi sweet chocolate

2 oz unsweetened chocolate

¼ cup freshly made espresso or good strong coffee

6 eggs

¼ cup sugar

1 cup heavy cream

Serves 6

Melt chocolate and coffee in a double boiler under gentle steam. Meanwhile, beat eggs with sugar until lemon colored and light. Fold the melted chocolate mixture into the eggs. Fold in cream. Bake in a bain marie for one hour at 350F or until the top is just firm. Serve warm. Accompany with Essensia.

The next recipe, demonstrating the affinity of Essensia with the mild tanginess of goat cheese, takes the taster in an entirely new direction. Where the first recipe is all about the love of dark chocolate and a liquid to act as a counterpoint, the second is about delicacy and balance.

Other fortified Muscat wines are typically made with the Muscat Blanc instead of Orange Muscat grape. They may not work so well with chocolate but if the alcohols are not too high and they are made in the “fresh” style, they can be used to accompany many of the other desserts in this chapter.

Essensia Ice

Andy Quady

Think of this as an intensely flavored non alcoholic version of Essensia.

Simmer a bottle of Essensia until the volume has been reduced by 1/3.

Allow to cool to room temperature. Place in freezer, covered. It should freeze to a moderately firm slush which can be scooped out and served in old fashioned saucer like champagne glasses.

Tanner Farm Goat Cheese Cake with Honeyed Essence of Essensia and Mixed Berries of the Season



December 2000

Gayle Tanner

David Berkeley's Wine and Food, Sacramento

1998 Essensia Pairing Competition, Northern California

First place in our 1998 Essensia competition went to Gayle Tanner, pastry maker at ([David Berkeley Fine Wines and Food](#)), for a goat cheese cake made with goat cheese from goat milk from her own goats. The judges remarked on the affinity of mild goat cheese to Essensia's apricot flavor.

In 1999 the Tanners relocated, goats and all, to Tennessee. This year their [Bonnie Blue Farm](#) was recognized as 2007 [Tennessee Small Farmer of the Year](#).

11 ounces mild fresh goat cheese, softened

3 tbs. all purpose flour

$\frac{3}{4}$ cup sugar

2 tsp. orange juice

3 cups mixed fresh berries

1 tsp. minced orange zest

6 oz Essensia reduced to 1 oz.

1 tsp. vanilla extract

6 large eggs, separated

A tad ($\frac{1}{16}$ tsp.) honey

Confectioner's sugar for dusting

Serves 8

Preheat oven to 350F. Butter a 9 inch round cake pan and dust with granulated sugar, pouring off the excess. Taking care not to scorch, reduce Essensia to 2 tbs. Cool. Add honey. Combine goat cheese with the granulated sugar, orange juice, orange zest and vanilla. Beat at medium speed until smooth. Beat in egg yolks, 2 at a time, incorporating completely before adding the next batch. Beat in flour at low speed.

In another bowl, beat egg whites until firm but not dry. Beat one third of the whites into the goat cheese mixture, then gently fold in the remaining whites. Spoon the batter into the prepared pan and bake for about 35 minutes, or until a skewer inserted in the center of the cake comes out clean. Cool completely on a wire rack. Invert cake onto a large plate. Dribble Essensia syrup evenly over cake, arrange berries on top and garnish with sifted confectioners' sugar.

Essensia Sabayon

From The Mediterranean Kitchen 1989

November 15, 1987

Joyce Goldstein

Square One Restaurant

San Francisco

1 bottle (750ml) Quady Essensia

14 egg yolks

½ cup of sugar

1 cup heavy cream

Serves 6

Whisk everything together (except the cream) in the metal bowl of a 10" double boiler. Place this over a bowl of simmering water, and continue to whisk constantly until the mixture is thick enough to hold a ribbon for 3 seconds. The mixture should be very light and fluffy. You may serve the sabayon warm or if you desire to serve it cold, whip one cup cream to stiff peaks and fold it into the cooled sabayon. Refrigerate until ready to serve.

Strawberry Terrine with Peach Coulis

May 1995

Flo Braker

San Francisco Chronicle

This recipe by Flo Braker appeared in the San Francisco Chronicle in May 1995. Cool and light, it would be a great ending for a summer meal. Whole ripe strawberries are suspended in a gelatin made from Essensia and fruit juice.

2 cups clear apple juice 1 tbs. sugar
2 pkg. unflavored gelatin 1 cup Essensia
6 cups whole fresh strawberries, hulled
2 cups peach slices (about 3 medium peaches)
1 tsp finely grated lemon zest

Strawberry terrine:

Lightly oil a 6 cup Pyrex loaf pan or porcelain mold. Pour 1 cup of the apple juice into a small saucepan. Add the sugar and sprinkle the gelatin over the top; set aside until softened, about 5 minutes. Heat the mixture over low heat just to dissolve the gelatin and sugar. Remove from heat and add the remaining apple juice and wine. Pour ½ cup of the mixture into the loaf pan. Refrigerate until set, about 30 minutes. Refrigerate the bowl with the remaining gelatin mixture just until it becomes syrupy, about 40 minutes; stir occasionally. When the gelatin mixture in the loaf pan is set, pack the strawberries into the pan, then return to the refrigerator. When the gelatin in the bowl becomes syrupy (not gelled), pour it over the strawberries. Gently tap the pan on a work surface so the gelatin will fill the spaces around the berries. Cover the pan with plastic wrap, and refrigerate at least 5 hours, or until the next day.

Peach Coulis:

Puree the peach slices in a food processor. Add the lemon zest and process to a smooth puree. Pour into a small bowl, place a piece of plastic wrap directly on the surface of the coulis (to keep it from discoloring) and refrigerate until serving time. To serve: unmold the terrine, cut into serving portions with a serrated knife, and serve with Peach Coulis.

Profiteroles of Apricots with Orange Essensia Sauce

December 1, 1994

Joe Miller

Joe's Restaurant

Venice

1994 Essensia Dessert Pairing Competition

This dessert received second place in the 1994 Essensia competition in Los Angeles, where the judges were seduced by the surreal appearance and surprising taste of Joe Miller's entry. The apricots looked like small oranges, and their orange-apricot character married with similar flavors in the wine.

| | |
|-----------------------------|-------------------------|
| 1 cup almond pastry cream | 20 fresh apricots |
| 1 cup whipped cream | 1 oz. sugar |
| 1 cup orange Essensia sauce | 10 whole peeled almonds |
| mint leaves for garnish | |

Almond pastry cream:

| | |
|------------------|--------------------------|
| 2 cups milk | 10 oz. sugar |
| 6 egg yolks | 2 oz. ground almond meal |
| 2 oz. cornstarch | |

Boil milk with half of the sugar. Add the remaining sugar, almond meal and cornstarch to the egg yolks. Temper, boil for one minute, strain and cool.

Orange Essensia Sauce:

| | |
|----------------|---------------------------|
| 4 oz. butter | 4 cups fresh orange juice |
| 12 egg yolks | 8 tbs. Simple syrup |
| 1 cup Essensia | |

Reduce Essensia to a syrup. Add orange juice and reduce by half. Add butter and simple syrup. Temper the egg yolks and add to orange mixture. Cook slowly until thick. Strain and cool.

To assemble, blanch apricots in simple syrup for 15 seconds. Peel and seed without breaking the flesh. Whip cream with sugar and fold

into pastry cream until incorporated. Fill pastry bag with cream and fill apricots from pastry bag. Arrange 5 stuffed apricots on a plate. Decorate with sauce, whole peeled almonds and mint leaves.

White Babcock Peach Cake

December 1, 1994

David Hada

Standing Room Only

San Francisco

1994 Essensia Dessert Pairing Competition

Essensia is often described as having a peach-like flavor. The judges noted the dessert's wonderful richness and the way the delicious Babcock Peaches complemented Essensia.

| | |
|-----------------|--|
| 5 egg yolks | ¼ cup lemon juice |
| 7 egg whites | 1 tbs. lemon zest and orange zest, chopped |
| ¾ cup sugar | 1 cup flour sifted with 1 tsp. Salt |
| ½ cup olive oil | 4 Babcock peaches |
| ½ cup Essensia | ¼ cup brown sugar |

Blanch peaches in water with ¼ cup lemon juice for approximately 3-4 minutes. Place in ice bath until cold. Peel, slice, and pat dry. Sift brown sugar. Coat an 8" cake pan with sweet butter followed by brown sugar. Dump out excess. Arrange peach slices on top of brown sugar.

Whip egg yolks with sugar until stiff and pale colored. Add lemon and orange zest. Whip egg whites separately until stiff peaks form. Add flour mixture to yolks, followed by olive oil and Essensia. Fold in egg whites and bake at 375F for 20 minutes. Reduce temperature to 325F for 15 minutes, turn oven off and wait 10 minutes. Remove from oven, allow to cool, and serve at room temperature.

Tropical Delight (Chocolate glazed mango, chocolate and Essensia soaked sponge cake parfait served with passion-fruit, kiwi, mango, and papaya sauce and passion-fruit, kiwi, mango, and papaya sorbet)

December 1, 1994

Andre Perret

California Club

Los Angeles

1994 Essensia Dessert Pairing Competition

Andre Perret's Tropical Delight won the Southern California Essensia pairing competition in 1994. His dessert consisted of a three layer parfait (mango, chocolate, and sponge cake soaked in Essensia, and all glazed in chocolate), served with a sorbet and also a sauce made from mango, passion fruit, kiwi, and papaya. The judges noted a similarity in acidity, sweetness and fruit character between the sorbet and the Essensia (even though the sorbet had none of the wine in it) and commented on the marriage of its complex flavor nuances with the exotic flavors in Essensia. Although Essensia is generally regarded as a good accompaniment to chocolate desserts, only rarely is a chocolate dessert judged to be the best match for the wine.

Tropical Sorbet: makes about 1 qt.

| | |
|----------------------|--------------------------------------|
| ½ cup pureed mangos | 1/3 cup fresh strained passion fruit |
| 3 tbs. pureed papaya | 10 oz. Evian water, as needed |
| 2 tbs. corn syrup | 10 oz. 30 baumé syrup (14 oz. sugar |
| 1/3 cup pureed kiwis | in 10 oz. water) |

It is only necessary to remove about 90% of the seeds when straining the passion fruit. Blend all fruits together. Add the 30 baumé syrup (heat gently to boiling to dissolve the sugar in the water, then cool), the corn syrup, and enough Evian water to reach a density of 17 degrees baumé (or 1.133 specific gravity) measured by hydrometer. Freeze in an ice cream maker and keep frozen until needed.

Tropical sauce: makes about 1 cup

| | |
|-----------------------|---|
| 1/3 cup pureed mango | 1 tbs. Gentiane liqueur (or substitute) |
| 1 1/3 tbs. corn syrup | 1/3 papaya |
| 1/3 cup Evian water | 1 kiwi |
| 1/2 tsp. gelatin | 2 passion fruit |

Dice the papaya, kiwi, and passion fruit finely. Add the mango puree to the diced fruit. Dissolve the gelatin by sprinkling on the Evian for 3 minutes. Place over low heat and stir until dissolved. Allow to cool. Add Gentiane liqueur (or substitute other bitter tasting aperitif) and corn syrup to the fruit mixture. Mix. Add gelatin water mixture. Mix and put aside.

Chocolate glaze: makes 1 1/2 cups

8 oz. bitter sweet chocolate
3 oz. cream
3 oz. corn syrup

Warm cream and add corn syrup. Slowly mix in chocolate. Strain and let cool.

Mango mousse: makes 1 1/2 cups

2 1/2 oz. pureed mango
2/3 tbs. corn syrup
2/3 tsp. gelatin, dissolved in 1/3 cup water
1 1/2 cups heavy cream, whipped
2 egg yolks
2 oz. sugar
3 tbs. water

Sprinkle gelatin over water, wait a few minutes until softened. Place over low heat and stir gently until dissolved. Set aside. Combine sugar and water, and heat to soft ball stage (120F). Allow to cool slightly. Set aside. Whip yolks with corn syrup. Add warm sugar mixture gradually to yolks. Add gelatin and mango puree. Allow to cool 5-10 minutes. Carefully fold in whipped cream. Set aside for at least 10 minutes.

Sponge Cake: makes 1 sponge cake

5 eggs ½ oz. cocoa powder

4 oz. sugar ½ oz. melted butter

4 oz. pastry flour pinch of baking powder

Mix sugar with eggs and warm gently. Whip for 5 minutes until mixture is light yellow. Sift flour and cocoa together and add to eggs. Carefully add the melted butter. Pour into a loaf pan so the mixture is 3¾" deep and bake 20 minutes in a 375F oven. Allow to cool.

Florentine sorbet cups:

1½ oz. butter 3 oz. sliced almonds

3 oz. sugar ¼ cup candied orange peel

1 oz. honey ¾ cup flour

2½ oz. milk aluminum foil

parchment paper

Crumple aluminum foil into six 2" diameter balls. Press thumb into center of balls to create cup shaped molds holding about ½ cup each. In a sauce pan, combine butter, sugar, honey and milk. Heat 5 minutes on medium heat until mixture begins to brown. Add almonds, orange peel, and flour. Allow batter to cool. Spread parchment paper onto baking sheets and place six teaspoon size balls of batter onto sheet, about 7 inches apart. Bake in a 375F oven. After 5 minutes, the dough will have flattened out into 6" diameter thin circles. Remove from oven and when cool enough to handle, (less than a minute) press into the molds. After 5 minutes, the florentine cups will have hardened into hand shaped golden brown sorbet cups.

Chocolate Mousse: makes about 4 cups

3 oz. sugar mixed with 3 oz. honey

10 oz. bitter sweet chocolate

3 oz. egg yolks

14 oz. heavy cream, whipped

Heat sugar and honey carefully to 260F. Set aside. Whisk the egg yolks and while whisking, slowly pour the sugar mixture over the eggs. Keep whisking until foamy. Melt chocolate at 95-100F, then

fold in the egg, sugar, and honey mixture. When smooth, slowly fold in the whipped cream. Refrigerate over night.

Chocolate glazed chocolate and mango parfaits:

6 oval rings, 1" high by 3" long by 2" in width gold leaf, for decoration (optional)

Slice the sponge cake into 1/4" slices and shape to fit into bottom of rings. Soak cakes in Essensia wine. Pipe in 1/2 inch chocolate mousse and refrigerate 15 minutes. Pipe in mango parfait up to top of ring and place in freezer for one hour. To unmold, warm outside of ring with warm cloth until parfait slips gently from ring. Coat with chocolate glaze and decorate with gold leaf. Refrigerate until ready to serve. To assemble use the chocolate glaze to decorate plate with hand-painted flowers. Place parfait onto plate. Carefully mound sorbet into the florentine cup and place on plate. Add a pool of tropical sauce and serve immediately with a glass of Essensia.

Essensia with Ice Cream

November 1, 1986

Dessert wines produce a mild warming sensation in the mouth which makes them good accompaniments to frozen desserts, particularly ice creams and sorbets. Essensia goes with apricot, peach, a good intense home made strawberry, or with buttered almond. Essensia with buttered almond is somewhat like adding a slightly orangy, apricoty flavor to the almond cream.

Almond Apricot Mousse Cake

December 1, 1994

Sheila Cervelloni

One Market Restaurant

San Francisco

1994 Essensia Dessert Pairing Competition

Sheila Cervelloni won the 1994 Essensia Pairing Competition in San Francisco with her Almond Apricot Mousse Cake which impressed the judges with its perfect balance of sweetness and marriage of flavors to those in the Essensia wine. Made from fresh apricots, orange peel and orange juice, with a generous amount of Essensia wine, the dessert flavors echo those in the wine itself.

Yield: 1-8" cake

Mousse filling:

| | |
|--------------------------------|--------------------------------|
| 1 cup Essensia | zest from one orange |
| $\frac{3}{4}$ cup sugar | 3 tbs. Essensia |
| $\frac{1}{2}$ cup water | 2 tbs. sugar |
| 2 lbs. apricots | $\frac{1}{4}$ tsp. salt |
| $\frac{1}{4}$ cup cold water | $1\frac{1}{2}$ cup heavy cream |
| 3 tsp. unflavored gelatin | |
| 3 tsp. vanilla extract | |
| $\frac{1}{2}$ cup orange juice | |

Halve and stone apricots. Combine apricots, 1 cup Essensia and $\frac{1}{2}$ cup water in saucepan. Bring to a boil, then reduce heat and simmer over medium heat for 30 minutes. Transfer apricot mixture to a food processor and puree. Set aside to cool. Soften gelatin in $\frac{1}{4}$ cup cold water, then add orange juice and heat gently until gelatin has dissolved. Add sugar, salt, and zest. Continue stirring until all the sugar has dissolved. Add the cooled apricot puree and chill the mixture until it begins to set. Stir in the remaining 3 tbs. Essensia. Whip cream with vanilla and 2 tbs. sugar until soft peaks form. Fold whipped cream into chilled apricot mixture and set aside.

Butter Cake:

| | |
|---|-------------------------|
| ½ tsp. salt | 1 tbs. baking powder |
| 2 cups sugar | 8 oz. butter (softened) |
| 4 eggs | 1½ tsp. vanilla |
| 1 cup milk | 3 cups cake flour |
| 1 cup almonds (toasted and medium ground) | |

Preheat oven to 350 degrees. In your Kitchen-aid with the paddle attachment, cream the butter and the sugar until light and fluffy. Slowly add the eggs and continue until well creamed. In a separate bowl combine the flour, baking powder and salt. Sift it 3 times. Alternately add the dry mix and the milk to the butter and egg mixture. Beat with the paddle attachment until all is combined. Pour into 2 greased 8” cake pans. Bake for 30 minutes, or until a skewer comes out clean. Let cool.

To assemble slice each of the 2 cooled 8” cakes into 2 even layers. Toast and medium grind almonds. Sprinkle a cake layer with 1/3 cup of the almonds and evenly spread 1/3 of the apricot mousse over the top. (It should be approximately ½” thick.) Place the 2nd cake layer on top and repeat the above step. Do the same with the 3rd cake layer. Place the last cake layer on top and place the cake in the freezer to allow easier decorating. Let the cake chill for a couple hours. Decorate with whipped sweet cream, sliced apricots and almonds. Refrigerate until ready to serve.

Photo: Apricot Almond Mouse Cake



Chocolate Orange and Cinnamon Ice Cream

November 15, 1987

Joyce Goldstein

Square One Restaurant

San Francisco

First presented at a luncheon for the American Institute of Wine and Food in 1987, this recipe is also found in Joyce Goldstein's book: *The Mediterranean Kitchen*. It is excellent with either Es-sensia or Elysium.

| | |
|-------------------------------|--------------------------|
| Zest of 3 oranges | 8 egg yolks |
| 4 cups of heavy cream | 1 cup of sugar |
| 4 sticks of cinnamon | 1 tsp of vanilla extract |
| 8 oz. of semi-sweet chocolate | |

Remove the zest from 3 oranges with a potato peeler. Put the orange zest in a saucepan with the cream and the cinnamon sticks. Bring the cream up to a boil, then remove the pan from the heat. Cover the pan and allow the cream to steep for 2 hours. Put the chocolate in a small pan and melt over low heat. Stir continually until the chocolate is "scorched" and thick. Put the chocolate in a large bowl or container. Set aside.

Beat the yolks with $\frac{1}{4}$ cup of sugar until they are well combined. Strain the cinnamon and orange peel from the cream. Bring the cream and the remaining $\frac{3}{4}$ cup of sugar up to a boil. Add a bit of the hot cream to the egg yolks and then add the yolks back into the cream, stirring constantly. Over medium heat, stir the mixture until it is thick but DO NOT BOIL. Strain this mixture into the scorched chocolate and stir until thoroughly combined. Allow the mixture to cool completely. Then freeze in an ice cream machine according to the manufacturer's instructions.

Orange Blossom Crepes with Essensia Sabayon

Carolyn Myers

Butler's Restaurant

San Francisco

1989 Essensia Dessert Accompaniment Contest

This dessert received first place in our 1989 Essensia competition. The dessert relied on the synergistic effects of chocolate and orange, the taste pattern in the dessert creating a bridge to the flavors in the wine.

Crepes:

| | |
|------------------------|--------------------------|
| 1 cup milk | ½ cup all purpose flour |
| ¼ cup sugar | 1 tbs. melted butter |
| 2 large eggs | 2 tbs. unsweetened cocoa |
| 1 tsp. vanilla extract | |

To make the crepes, blend and sift flour, sugar and cocoa powder. Beat the eggs and add melted butter, vanilla extract, and milk. Combine dry and wet ingredients, whisking until smooth. Strain through a fine sieve and refrigerate at least one hour, preferably overnight.

Using a non-stick crepe or omelet pan, make the crepes, thinning the batter if necessary to obtain very thin and delicate crepes. Store between pieces of parchment or waxpaper. Refrigerate wrapped until ready to use. Crepes may be made a day ahead.

Orange Blossom Buttercream: (Carolyn used the Orange Blossom Variation of Neoclassic Buttercream, taken from The Cake Bible.)

| | |
|-------------------------------------|-----------------------------|
| 6 large egg yolks | 1 tsp. Tang |
| ¾ cup sugar | 1/3 cup orange flower water |
| ½ cup corn syrup | 1 tbs. grated orange zest |
| 2 cups unsalted butter, softened | 2 tbs. Grand Marnier |

Beat yolks until light in color. Combine sugar and corn syrup in

small saucepan and heat, stirring constantly, until sugar dissolves and syrup comes to a rolling boil. Immediately transfer syrup to a 1 cup heatproof glass measure to stop cooking. Beat syrup into yolks in a steady stream. Continue beating until completely cool. Gradually beat in butter, Tang dissolved in orange flower water, grated orange zest, and Grand Marnier.

Essensia Sabayon: (Although this will hold several hours, it is better if made as close to serving time as possible.)

3 large egg yolks 1/3 cup Quady Essensia

1/3 cup sugar 2/3 cup heavy cream

Beat heavy cream until it forms soft peaks. Set aside. Whisk egg yolks, sugar and Essensia in a bowl over simmering water until hot to the touch. Beat at high speed until cool and thick. Fold in whipped cream.

To assemble, spread crepes with buttercream and fold into quarters. Place remaining buttercream into pastry bag with #5 star tube. Lift one flap of folded crepe and pipe rosette of buttercream into cavity. Top each crepe with a generous dollop of Essensia sabayon. Serve with Essensia.

Poached Peaches with Essensia Sabayon and White Chocolate Ice Cream

March 1, 1986

Brigitte Guehr

Norberts Restaurant

Santa Barbara

Peel and halve 2 fresh peaches.

Poach peach halves in enough (50% Essensia and simple syrup) mixture to cover until tender. Chill. Make a Sabayon by whipping 2 egg yolks, 1/4 cup Essensia, and 1/4 cup poaching liquid until blended. Heat gently in a double boiler, whipping constantly until fluffy. Slice the peaches and arrange them fanwise on a plate. Top with the Sabayon and white chocolate ice cream.

Pear and Pistachio Wafers with Bittersweet Chocolate

December 1, 1989

Jan York

Pacific Heights Bar and Grill

San Francisco

1989 Essensia Dessert Accompaniment Contest

This dessert received an honorable mention in our 1989 Essensia competition. The judges enjoyed the incredible brown buttery nuttiness in contrast with the sweet Essensia.

Pistachio and Cardamon Cookies:

| | |
|---|---------------------------------|
| 2 tsp. cardamon | 8 oz. unsalted butter, softened |
| ½ cup granulated sugar | 1 tsp. white pepper |
| 2 egg whites | 8 oz. bittersweet chocolate |
| 2¼ cup all purpose flour | |
| 1 cup pistachios, toasted and finely ground | |

Preheat oven to 325 degrees. In an electric mixer beat butter with paddle attachment until fluffy with white peaks. Add sugar and beat well. With machine running, add egg whites one at a time and beat 2-3 minutes until light and fully combined. Toss together flour, nuts and spices. Add this to the butter mixture a little at a time until a smooth dough is formed. Take ¼ of the dough and roll between 2 sheets of waxed paper until about 1/8 inch thick. Chill until firm. Cut out desired shapes and place on baking sheet. Bake in center of oven until golden brown—about 20 minutes. Cool on racks. Melt bittersweet chocolate in a double boiler over gently simmering water. Dip ¾ of each cookie in melted bittersweet chocolate.

Poached Pear:

| | |
|--|---------------------|
| Small D'Anjou or other firm pear, peeled, halved and cored | 1 cup white wine |
| 2 tbs. Cointreau | juice of one orange |
| 4 cups water | juice of one lemon |
| | one cup sugar |

In medium saucepan, place all liquid ingredients and sugar. Bring to a boil and add pear. Make sure pear is fully covered with liquid and weigh it down with a small plate to keep it submerged. Reduce heat to low and simmer until pear is slightly tender when pierced. Remove from heat and completely cool. Remove pear from liquid and slice in very thin vertical strips and place on a towel to partially dry out. To assemble place one slice of pear on chocolate portion of pistachio wafer cookie. Re-dip wafers in bittersweet chocolate to partially cover the pear and to secure the pear and wafer together. Cool to set up chocolate. Serve within 6 hours of pears will discolor.

Pink Grapefruit Sorbet

December 1, 1994

From 1994 Issue of *Bon Appetit* Magazine

1¾ cups Essensia
2½ cups fresh pink grapefruit juice (from about 6 grapefruits)
½ cup plus 2 tbs. sugar
2 tbs. light corn syrup
1 tbs. Grenadine syrup
1½ tsp. grated pink grapefruit peel

Serves 8

Boil 1 cup wine in heavy small saucepan until reduced to ¼ cup, about 6 minutes. Pour into large bowl. Add grapefruit juice, sugar, corn syrup, grenadine and peel; stir until sugar dissolves. Mix in remaining ¾ cup wine. Refrigerate until cold. Process in ice cream maker according to manufacturer's instructions. Freeze in covered containers. Can be made 1 week ahead. Using oval-shaped ice cream scope, place scoop of sorbet on plate. Garnish with mint.

Chocolate Orange Ancho Chili Cake with Essensia Sauce

November 1, 1986

Susan Andrews

Fourth Street Grill

Berkeley

Basic Cake

½ lb. butter

1½ cup sugar

5 eggs

Zest from 3 oranges

2 tbs. orange juice

1/8 tsp. baking soda

1¾ cup sifted all purpose flour

1 tbs. powdered ancho chilies

Chocolate Syrup

1¼ cup water

3 oz. butter

1/8 cup honey

10 oz. semi-sweet chocolate

1 oz. bitter chocolate

½ cup chocolate syrup

Essensia Glaze

Juice from ½ orange

Juice from ½ lemon

½ cup sugar

3 tbs. Essensia

Essensia Sauce

3/8 cup sugar

3/4 tbs. corn starch

½ cup orange juice

½ lemon

zest from ½ lemon

zest from 1 orange

3 tbs. Quady Essensia wine

Notes on ingredients: Zest is made by applying a grater to the outer surface of an orange or lemon. Only the outer skin is removed.

The white portion underneath is bitter. Ancho chili is the name given to dried Poblano chili. It is also called Pasilla chile. Note that in making Essensia glaze or Essensia sauce, the Essensia is added after the sauce has been removed from the heat. The delicate flavors of the Essensia wine are lost if the wine is heated very much.

First, make the chocolate syrup. Place ¾ cup of the water, honey, chocolate and 2 oz of the butter in top of a double boiler and heat very very slowly stirring occasionally until the mixture is silky. Then, remove from the heat and stir in remaining ounce of butter and ½ cup water.

To make the cake, cream the butter and add the sugar gradually. Add the eggs, one at a time, beating after each addition. With the mixer on its lowest speed, add the flour gradually. Continue to mix until thoroughly incorporated.

Remove $\frac{1}{2}$ of the batter and set aside.

Into the remaining batter, mix the orange rind, 2 tbs. orange juice and $\frac{1}{2}$ tsp baking soda. Place in a pre-buttered bunt pan sprinkled with dried bread crumbs.

Return the remaining batter to the mixer. Slowly stir in $\frac{1}{2}$ cup of the chocolate syrup, $\frac{1}{2}$ tsp baking soda, and the dried chilies. Spread this evenly on top of the batter in the bundt pan forming a second layer.

Cover top of pan loosely with foil and place in a 350 degree oven. Remove foil after 30 minutes. Cake is done in 1 hr. 10 min. or when it tests done with a cake tester.

Cool 10-15 min. remove from pan and brush all surfaces with Essensia glaze until all glaze has been incorporated into the cake. Serve at room temperature with Essensia sauce.

To make Essensia glaze, combine orange juice, lemon juice, and sugar. Heat until sugar dissolves. Remove from heat and add 3 tbs. Essensia. Stir.

To make Essensia sauce, place sugar, corn starch, orange juice, lemon juice, and zests in a stainless steel pan and place over medium heat. While stirring, bring to a full boil, reduce heat and cook only 1 minute until sauce thickens. Do not overcook or the sauce will be bitter. Remove and stir in 3 tbs. Essensia. Strain and let cool. Serve at room temperature over the cake.

Almond Apricot Tart

November 5, 1985, Dessert Wine Digest

Jim Stacy

Tarts Bakery

San Francisco

I first met Jim Stacy in 1982 when we were both active members of the American Institute of Wine and Food in San Francisco working on pairing desserts with Essensia. For the 1982 KQED wine and food festival, Jim carefully adjusted the sweetness levels of his tarts so they would perfectly accompany our Essensia wine.

This almond-apricot tart from San Francisco's Tarts bakery is easy to make and an exciting combination with Essensia.

| | |
|-----------------------------|--------------------------------|
| 4 oz. softened sweet butter | ¼ tsp. almond extract |
| 3/8 cup sugar | 1 tbs. lemon juice |
| 2 eggs | 1 tbs. dark rum |
| ¼ tsp. grated lemon rind | 1 cup blanched almonds, ground |

Cream butter and sugar. Beat in eggs. Fold in remaining ingredients. Glaze a pre-baked tart shell with melted apricot preserves. Pour in the filling & bake 30 minutes at 375F until set. Cool & brush with melted apricot preserves.

Apricot Tart

November 5, 1985, The Dessert Wine Digest

Glenn Mitchell

Meridian Hotel

San Francisco

This is a classic and beautiful dessert which happens to go stunningly well with Essensia.

This recipe is challenging but worth it. The presentation is stunning. Not prebaking the tart shell is unusual as is the use of a blow torch to caramelize sugar over the completed tart. As the tart cooks, the apricot juices and almond flavors from the frangipane cream work their way down into the pastry. The apricot character in the tart harmonizes beautifully with that in the Essensia wine.

To make this, you need to locate recipes for pate brisee, pastry cream, and frangipane cream. If possible, use a deck or pizza oven or modify your oven by inserting a steel plate 3/8 inch thick on top of one of the shelves. It is desirable that the tart cook directly on the hot metal. A portable propane torch can be obtained at a hardware store.

Make a pate brisee. Roll it out very thin and poke holes in it with the prongs of a fork. Make a frangipane cream and fold 50% pastry cream into it. This must be stiff. Line a tart pan with the pate brisee. Add 1/4 inch of the cream mixture. Drain the juice from halved peeled canned apricots and stand them up close together in the cream mixture. Bake at 375F for 40 minutes in a deck or pizza type oven. Sprinkle granulated sugar on top. Carmelize with a portable propane blow torch. Sprinkle powdered sugar on top. Use the blow torch again. The apricots in the completed tart will have dark brown tips.

Chocolate of Madame du Barry

November 5, 1985

Michel Pepin

Meridien Hotel

Boston, Massachusetts

This dessert was selected by Chef Gerard Vie of Les Trois Marches, the 3 star restaurant in Versailles France to complement our Essensia wine at a banquet concluding the American Institute for Wine and Food conference on gastronomy in Boston.

During the reign of Louis XV in eighteenth century France, the Chateau at Versailles contained many private apartments reserved for various courtesans, including the famous Countess du Barry.

The King, a renowned cook and gourmet, would frequently visit the Countess very late at night to dine on a selection of dishes which were considered aphrodisiacs at the time. One of these specialties was the dessert given below which was served in small cups and eaten with a spoon.

| | |
|-------------|----------------------------|
| 5 eggs | 8 oz. powdered sugar |
| 8 oz. cocoa | 10 oz. heavy cream whipped |

Combine cocoa powder, eggs and sugar. Fold in whipped cream. Place in small moulds or cups – no more than 1oz. per mould. Small paper cups as used to hold candies will work. Bake at 300F for 2-3 minutes. It is important not to overcook. They should be still soft but not runny in the center.

Essensia Cake

Reprinted from the *Good Cook's Almanac*

I know you will enjoy this cake. It is not too sweet and has just the right level of orange character to compliment Essensia.

| | |
|-----------------------|--------------------------------------|
| 1¾ cup sifted flour | 3 eggs |
| 1 tsp. baking powder | ½ tsp. Almond extract |
| ½ tsp. salt | 1 tbs. grated orange rind |
| ¾ cup softened butter | ½ cup finely ground blanched almonds |
| ¾ cup sugar | 1/3 cup Quady Essensia |

Preheat oven to 325F. Butter bottom and sides of a 9-inch loaf pan. Line bottom with wax paper and butter the paper.

Sift together flour, baking powder and salt. Set aside. In a mixing bowl, cream butter. Add sugar gradually and beat until light. Add eggs one at a time, beating well after each addition. Beat in almond extract, orange rind and almonds. On lowest speed, add Essensia; beat until incorporated. Add dry ingredients, beating just until mixed. Pour batter into prepared pan. Bake about 50 minutes, or until cake tests done with a toothpick. Let rest 10 minutes in pan before inverting onto a cake rack. Cool completely before slicing.

Sipping Cake

January 6, 1984

Unfortunately, I have lost the person's name who sent in this along with several other recipes.

“Make a fresh orange-flavored sponge cake in a jellyroll pan. Roll it up with whipped cream and fresh sliced ripe peaches and soak the whole thing in Essensia.” Essensia is to be sipped while eating this sipping cake.

Frozen Pistachio Parfait with an Apricot Center served with Strawberries Macerated with Fresh Basil and an Essensia-Apricot Sauce

Joe Miller

Joe's Restaurant

Venice

1998 Essensia Accompaniment Contest, Los Angeles

Apricot flavor, either in the dessert or the wine, is often a key in pairing dessert with Essensia. Joe Miller's creation was selected for first place in 1998 for its harmony of apricot and pistachio flavors with the apricot flavor in the wine, for the fragrant fruit counterpoint found in the strawberry-basil mixture and for the smooth palate impression left by the wine after tasting the dessert. Joe Miller felt that it was the concentrated apricot and Essensia flavored sauce which made the dessert really work with the wine.

Essensia sauce and compote:

| | |
|------------------------------------|-------------------|
| $\frac{3}{4}$ cup granulated sugar | 10 apricots |
| 1 cup Essensia wine | 1 cup Evian water |

Mix wine, water and sugar and bring to a boil. Pit apricots and wash. Add to wine mixture and poach slowly until soft but not falling apart. Carefully strain out poached apricot pulp. Place pulp in another pan and cook until reaching the consistency of a compote.

Using ice trays, freeze strained pulp into 5 pieces. Strain liquid through a fine sieve and reduce by $\frac{1}{2}$ or until it coats the back of a spoon. Cool.

Pistachio Parfaits:

| | |
|-----------------------|------------------------|
| 3 oz. Pistachio paste | 7 oz. granulated sugar |
| 2 cups whipping cream | 8 egg yolks |
| 4 fl. oz. Evian water | |

Warm pistachio paste until soft. Combine sugar and water and cook to the soft ball stage. Beat egg yolks in mixture until they turn

pale, and slowly add sugar. Do not cook egg yolks. Cool over ice bath. Whip cream until it forms soft peaks. Fold the pistachio paste into the cooled egg yolks followed by the whipped cream. Using 5 ea 70 mm ring molds, place a frozen piece of apricot compote into the center, fill with parfait mixture, and freeze.

Assembly:

¼ lb. diced basil 3 baskets strawberries

1½ oz. pistachios, ground coarse

Slice strawberries and toss in a bowl with 1 tbs. sugar and the sliced basil. Let macerate 20 minutes. To serve, arrange strawberries around center of plate. Unmold parfait and place in center. Top with ground pistachios and ring sauce around outside.

Photo: Frozen Pistachio Parfait



Caramelized Chocolate Banana Tart

Enrico Glaudo

L'angolo Ristorante

Los Angeles

1998 Essensia Pairing Competition, Los Angeles

In 1998, second place went to Enrico Glaudo for his lightly sweetened Caramelized Chocolate Banana Tart, the caramel and chocolate harmonizing nicely with the orange in Essensia.

For the dough:

| | |
|----------------------------|-----------------|
| 1/8 kilo all purpose flour | 200 grams sugar |
| pinch of baking soda | 3 egg yolks |
| 300 grams unsalted butter | water as needed |

Mix sugar, baking powder, softened butter and egg yolks in a bowl. When well mixed, add flour and mix without overworking the dough. If it is too hard, add a little water until it forms into a ball. Wrap in plastic wrap and refrigerate.

For the Chocolate Mousse Filling:

| | |
|--------------------------|---------------------|
| 250 grams heavy cream | 6 egg yolks |
| 400 grams dark chocolate | 250 grams egg white |
| 50 grams unsalted butter | 90 grams sugar |

Bring cream to a boil in a sauce pan large enough to mix chocolate. Remove from heat and add chocolate (shredded) and cut butter into small pieces. Mix thoroughly with a wooden spoon. When all is incorporated and melted, transfer to a stainless steel bowl. Stir with a whisk until no longer hot to the touch and add egg yolks one at a time while stirring. Separately, beat egg whites and sugar together until the mixture forms stiff peaks. When chocolate is completely cold, add egg whites one spoonful at a time, (waiting until each spoonful is incorporated before adding the next spoonful), mixing top to bottom in a circular motion with a wooden spoon. Refrigerate.

Prepare pastry:

Remove dough from refrigerator and roll out to 1/8 of an inch thick. Cut into 2½ inch diameter circles. Bake at 350F until golden. Remove from oven and let cool.

Prepare Sauce:

250 grams milk Coconut extract if needed

75 grams sugar 1 tsp. corn starch

100 grams shredded coconut

Bring ingredients to a boil. Strain and let cool.

Assembly:

3 bananas

Spread the chocolate mousse mixture on top of a baked cookie approximately ½ inch thick. Place another cookie on top and press down gently.

Slice the banana thinly at a diagonal. Fan bananas into a circle the same size as the cookie. Sprinkle sugar over the bananas and caramelize them with a propane torch. When cooled, place bananas on top of the cookie tart using a dab of the mousse on the center of the cookie to hold the bananas in place. Pour sauce into individual serving dishes to cover bottom and arrange banana tart in center.

Roasted Peach and Marscapone Napoleon with Fresh Mint and Lemon Verbena

James Foran

Silks

San Francisco

1998 Essensia Dessert Accompaniment Contest

Second place in the 1998 competition went to James Foran for this delicate dessert with great textural contrast and the unusual taste of Lemon Verbena (like a little ping!)

Marscapone Mousse:

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|-------------------|--------------------------------------|
| 1 cup cream | ½ cup sugar |
| ½ cup water | 1½ cup marscapone |
| 4 egg yolks | 2 tbs. corn syrup |
| 2 sheets gelatine | ½ vanilla bean (scraped, seeds only) |

Whip cream and marscapone together slowly until mixture is slightly stiff. Set aside in refrigerator. Soften gelatin in ice water and set aside. Combine sugar, water and corn syrup with vanilla in small stainless pan. Place on medium heat. Whip egg yolks at high speed with the whisk attachment to a mixer. After sugar mixture has thickened and shows large bubbles slowly rising, add it in a steady stream to the yolk mixture, whipping. Continuing to whip, add the gelatin, strained. Whip until mixture cools to room temperature. Fold into marscapone mixture.

Roasted peaches:

| | |
|---|--------------------|
| 1 tbs. Chopped mint | 4 peaches |
| ¼ cup Essensia | 1 tsp. lemon juice |
| 1 tbs. fresh chopped lemon verbena | |
| ¼ cup sugar syrup (equal parts sugar and water) | |

Slice peaches into ¼ inch rings. Place rings on ½ sheet pan and cover with remaining ingredients. Marinate 20 minutes. Place in 350F oven for 15 minutes. Remove and allow to cool. Make a puree from the remaining pieces of peaches. Set puree aside. Reserve chopped mint and lemon verbena.

Napoleon Layers:

Puff pastry dough, one piece 12"x4"

1 cup powdered sugar 1 egg white

¼ cup sugar 1 tsp. cinnamon

Brush pastry dough evenly with egg white. Sprinkle evenly with sugar and cinnamon. Roll lengthwise and chill for 1 hour. Cut into 18 pieces. Dusting with powdered sugar, roll each piece into a round 4" diameter. Freeze for 1 hour. Bake at 400F for 6-8 minutes until layers are brown and caramelized.

To assemble, place napoleon layer on plate with a spot of mousse underneath to hold in place. Place a peach ring on top. Fill center hole with mousse. Repeat with 2 more layers. Place 4th layer on top. Garnish plate with peach puree and chopped fresh mint and lemon verbena, from the marinade.

Cantaloupe Sorbet with Melon Confetti Compote

December 1, 1994

From 1994 Issue of *Bon Appetit* Magazine

Serves 6:

2 lbs. cantaloupe, peeled, seeded, and cut into large pieces

1¼ cups Essensia

¾ cup sugar

1 star anise pod (optional)

1 cup ¼ inch dice peeled seeded watermelon

1 cup ¼ inch dice peeled seeded cantaloupe

1 cup ¼ inch dice peeled seeded honeydew melon

Fresh mint sprigs

Puree cantaloupe in blender. Add ½ cup Essensia and ½ cup sugar; blend until sugar dissolves. Transfer to ice cream maker; process according to manufacturer's instructions. Freeze in covered container. (Can be made 1 week ahead.)

Combine ¾ cup Essensia, ¼ cup sugar and star anise in heavy small saucepan. Stir over medium heat until sugar dissolves. Simmer until reduced to ½ cup, about 4 minutes. Chill until cold. (Can be made 1 day ahead.)

Remove star anise from syrup. Add diced melon to syrup and toss gently. Scoop sorbet into glasses. Spoon compote over. Garnish with mint.

Figs Prepared Two Ways

December 1, 1991

Fred Halpert

Brava Terrace Restaurant

St. Helena

1 lb. fresh figs quartered with stems removed
8-12 oz. sugar, depending on sweetness of fruit
¼ lb. sweet butter 3 oz. liquid pectin
2 sheets puff pastry zest of one orange, in strips
1 bottle of Essensia powdered sugar
mint 8 nicely shaped whole figs

Combine figs and sugar in wide bottom pan and cook slowly, removing foam as it forms on top. Be careful to not scorch fruit. This takes about 45 minutes. Add 1 package (3 oz.) of liquid pectin, and continue cooking for 10 minutes. Stir in the orange zest and carefully pour into a container to cool. Keep refrigerated.

Puff Pastry Preparation:

Purchase or prepare 2 sheets of puff pastry. Recipes are available in standard recipe books. Place one sheet of puff pastry on sheet pan. Cover with parchment. Place another sheet pan on top and weigh down evenly. Bake until brown. Cool. Cut into 16 discs approximately 3 inches in diameter.

Roasted Figs:

Select nicely shaped whole figs that will sit upright well. Roast until cooked but not too soft.

Essensia Sauce:

Reduce a bottle of Essensia by half and blend in ¼ lb. of sweet butter.

To assemble neatly spread on one disc of puff pastry (approx. 1/3 inch thick). Place a second disc on top. Sprinkle well with powdered sugar. Place on plate. Place one roasted fig on the side. Place warm sauce around the edge, and garnish sauce with finely julienned mint. Enjoy with Essensia wine.

Sounds Like Heaven

Robert Jorin
Upscale Downtown Bakery
Petaluma

This dessert received fourth place in the 1994 Essensia competition in San Francisco.

Almond Meringue:

3 cups egg whites 8½ oz. sugar
25 oz. sugar 21 oz. ground blanched almonds

Combine egg whites with 8½ oz Sugar and whip to a stiff peak. Fold in remaining sugar and blanched almonds. Using a pastry bag with a #5 plain tip, pipe form 9—9” circles on parchment sheets. Bake at 180F overnight. They should be white and dry.

Parline Cream:

1 lb. mascarpone 4 eggs
1½ cups sugar 1 qt. cream
3 tbs. hazelnut paste

Mix together and whip until stiff.

½ cup sugar syrup 3—9” yellow cake layers—or genoise
1 cup Essensia milk chocolate shavings
powdered sugar

Combine sugar syrup with Essensia. Set aside

To Assemble, build the following layers on a plate:

½ cake layer
Brush with Essensia syrup
A layer of praline cream
1 almond meringue
Praline cream
1 almond meringue
Praline cream
1 almond meringue
Praline cream
½ cake layer, brushed with Essensia
Praline
Milk chocolate shavings to cover entire top
Dust lightly with powdered sugar

Italian Cookie Dunking Tradition

Dessert Wine Digest, 1987

The Italian tradition of dunking dried cookies into wine is very old, dating back to Roman times. It was customary then to bake no more than once per week. To preserve baked goods, they were baked twice, the second baking at a lower temperature which dried them out. The Italian “biscotti” and the French “biscuit” both derive from the same root which means “twice baked.”

These twice baked goods kept well but were so hard to bite into they required re-moistening before they could be enjoyed. Thus the custom of dunking cookies into wine originated. In Italy, dry table wines are used mostly in southern Italy and sweet wines, vin santo or Muscat, are used in the north.

In the Fillmore district of San Francisco there is a wonderful restaurant and neighborhood hangout (Vivande Porta Via) owned and operated by Carlo and Lisa Middione. At Vivande Carlo has revived the

cookie dunking tradition of old Italy. Vivande serves a glass of Italian wine, either dry red, muscat, or vin santo plus twice baked biscotti for dunking or once baked cookies to enjoy with the wine but without dunking. Their cookies include the boscotti, with an almond flavor; amaretti cookies, with a bitter almond flavor derived from apricot pits; a Sicilian chocolate and black pepper cookie; and a delicious almond and poppy seed cookie, the recipe for which is secret.

At Vivande one can buy only Italian wines but in the interest of furthering research into cookie dunking we put together a tasting of Vivande's cookies with appropriate Italian wines and also included Essensia and Elysium.

The Italian wine selection consisted of a sturdy dry red, a light perfumed Moscato d'Asti, a Vin Santo del Teco with a delicate Marsala like character, and from the small island of Lipari, off the coast of Sicily, a Malvasia with a very distinctive honeysuckle-violet aroma and a slightly bitter aftertaste (Malvasia della Lipari).

TASTING RESULTS

Vivande's Amaretti Cookies

These cookies are only baked once and are soft so we did not dunk them. They have a delicious bitter almond character which derives from the use of apricot pits which also happens to be a source of cyanide. The illegal drug Laetrile is made from apricot pits. In the minute quantities found in these cookies, the cyanide is not bad for you. Large quantities have been eaten by Carlo's relatives and many other Italians over the centuries without ill effect. In any case, the cookies are great and their bitterness played off nicely against the slight bitterness in the Essensia or the Malvasia della Lipari.

Biscotti di Prato

These are the traditional biscotti, made from almonds, flour, sugar and egg, twice baked and very hard. The best softening technique is to dunk, remove, wait 30-60 seconds and then bite off the moistened end. With Essensia, Elysium, and the Malvasia we noticed a wonderful effect. The muscat flavor entered the cook and was strong enough to act like another ingredient in the almond flavored cookie. This is really good. Imagine an almond cookie which suddenly has a honeysuckle or orange blossom component to it. When dunked into the Vin Santo, the cookie acquired a little Marsala character which was also very nice.

Cardine's Pipatelli

In this unusual recipe, the black pepper aroma meshes with the taste of chocolate. This was a success with Essensia. The Orange Muscat and chocolate hit it off nicely.

Almond poppy seed cookie

This was our last combination. These cookies were rich in almond flavor and had a great nutty texture. They were very good with either the Essensia or the Malvasia. The recipe is Carlo's secret.

SUMMARY

Assertive flavorful wines are the best for dunking cookies into or for enjoying with cookies. The use of almonds in many of these recipes is no accident. The almond flavor marries well with many dessert wines and especially well with Essensia. The chocolate-pepper cookie was also a success with Essensia.

When a less assertive wine is used, for example the delicate Moscato d'Asti, the result is still good but the flavor of the cookie does not change into something more interesting. When more simply flavored cookies are used, the result is pleasant but not really exciting.

CAROLINE BRUNETTO'S PIPATELLI (PEPPER COOKIES)

May 1, 1987

This is an original Sicilian recipe from Carlo's family.

| | |
|-----------------------------|-------------------------------------|
| ½ cup lard, melted | juice and minced rind from ½ orange |
| 2¼ cup all purpose flour | ¼ cup red wine |
| 1 cup sugar | ¼ cup Marsala |
| 6 tbs. cocoa powder | ¼ tbs. vanilla |
| ¼ tsp. cinnamon | ½ cup raisins |
| ¼ tbs. ground cloves | ½ cup chopped walnuts |
| 2 tsp. baking powder | 6 tbs. jam |
| 2 tsp. coarse ground pepper | |

Mix together flour, sugar, cocoa powder, cinnamon, cloves, baking powder, and ground almonds. Add to melted lard. Mix together remaining ingredients and add to lard mixture. Mix well and form into 1 inch cylinders. Refrigerate until firm and cut into 1½ inch thick cylinders. Bake at 350F until firm but still moist (about 15 minutes). Brush with a light coating of glaze.

Glaze for Pipatelli

| | |
|-----------------------------|----------------------|
| 1 cup sifted powdered sugar | 1 tbs. boiling water |
| 1 tbs. melted butter | 1 tbs. lemon juice |

Combine sugar, butter, water, and lemon juice. Heat and stir until all sugar is dissolved.

BISCOTTI

May 1, 1987

| | |
|----------------------------|--------------------------------|
| 1 cup sugar | 2¾ cups flour |
| 3 eggs | 1 cube butter, melted |
| 2 tsp. baking powder | 1 cup coarsely chopped almonds |
| 3 tbs. muscat dessert wine | |

In mixing bowl, combine sugar, butter and wine. Beat in eggs until light. Combine flour with baking powder; sift into first mixture; stir thoroughly. Add almonds. Cover and refrigerate 2-3 hours. Directly on greased baking sheets, shape dough with the hands to form flat loaves about ½ inch thick and 2 inches wide. Place two loaves to a pan; set well apart. Bake at 375F for 20 minutes or until lightly browned. Let loaves cool on baking sheets about 10 minutes. Then cut into diagonal slices about ¾ inch thick. Place slices close together, cut sides down, on baking sheets. Bake at 375F for 10-15 minutes longer or until lightly toasted around the edges. Cool on wire racks and store in airtight containers. Makes 4 loaves, about 4 dozen cookies.

FRIED AMARETTI COOKIES

May 1, 1987

This is the original recipe as supplied to *Bon Appetit* magazine by Carlo Middione. *Bon Appetit's* printing left out the ground apricot kernels.

| | |
|--------------|-------------------------|
| Olive oil | 1 egg |
| 18 Amaretti | ½ cup dry Marsala |
| ½ cup grappa | 1 cup all purpose flour |
| 6 tbs. milk | Powdered Sugar |

Heat 1½ inches oil in heavy 8-inch skillet to 360F. Blend Marsala and grappa in small bowl. Whisk milk and egg in another small

bowl. Add $\frac{1}{2}$ cup flour and stir until smooth. Place remaining flour in another small bowl. Dip amaretti into Marsala mixture; do not soak. Dredge in flour, shaking off excess. Dip into batter, allowing excess to drip back into bowl. Add to oil (in batches; do not crowd) and fry until golden brown, burning once, about 1 minute. Remove and drain on paper towels. Dust with powdered sugar and serve.

AMARETTI

May 1, 1987

6 oz. finely ground almonds

2 oz. finely ground apricot kernels

3 egg whites, room temperature, beaten until frothy

Additional sugar

Butter and flour baking sheet or line with parchment paper. Mix ground almonds and sugar. Stir in enough egg whites a little at a time to form firm but pliable paste. Spoon batter into pastry bag fitted with plain tip. Pipe rounds $\frac{1}{2}$ inch high and $1\frac{1}{2}$ inches in diameter onto prepared sheet, spacing 1 inch apart. Sprinkle tops of cookies lightly with sugar. Let stand until sugar liquefies, about 20 minutes.

Position rack in center of oven and preheat to 350F. Bake cookies until pale golden but still soft in center, about 15 minutes. Cool completely on sheet. Transfer to airtight container. Store in cool dry place.

Chapter 4 Desserts to accompany an exotic lychee flavored sweet red dessert wine with an aroma of roses



Elysium is made from an unusual grape variety, the Black Muscat, one of the very few Muscats with a black skin. It is characterized by a beautiful light red translucence, a

rose like aroma, and a litchi like flavor. It is sweet but also has excellent acidity (preventing a cloying aftertaste). Elysium is a marvelous accompaniment to cheeses, fruits, and cream, and is one of the very few wines which can accompany chocolate.

In certain years, Elysium is lighter in body. The rose aroma is not so intense and the mouth feel less full. When this happens, the wine acquires more of a strawberry edge. In the 1999 competition, the successful chefs were able to adjust their desserts to harmonize with and not overwhelm those lighter flavors in the wine.

If Elysium is not available, other sweet Black Muscat or Muscat Hamburg wines may be substituted with varying results depending mainly on their sweetness level and sugar/acid balance.

Lychee with Candy Macadamia Nut Cream

December 2000

Robert Cheong

Park Hyatt Hotel

San Francisco

1999 Elysium Pairing Competition

Robert Cheong's Lychee with Candy Macadamia Nut Cream, described as a dessert hors d'oeuvre won the 1999 Elysium pairing competition in San Francisco. Much of its character derived from a "Lychee Tapanade", chopped fresh lychee marinated with a chiffonade of rose petals. The judges noted that the lychee nut flavors in the dessert seemed to capture the fruit in the Elysium putting the wine and dessert on a parallel track. For texture contrast, a Macadamia nut brittle was incorporated into a lemon grass flavored cream.

Sugar Puff Points:

Puff Pastry Powdered Sugar

Cut puff pastry into bite size triangles. Dust with granulated sugar on both sides. Place between parchment paper on 2 sheet pans. Bake until golden.

Candy Macadamia Nut Cream:

1 quart heavy cream

12 stalks lemongrass, coarsely chopped

3 cups sugar 1 cup light corn syrup

1½ cup water 2½ chopped macadamia nuts

1½ tbs. butter ½ tbs. vanilla extract

1 tbs. baking soda

Soak lemongrass overnight in cream. Strain out. Add sugar until tastes lightly sweet. Whip until stiff and set aside. Combine 3 cups sugar with corn syrup and water and cook until thick (about 240F). Add chopped macadamia nuts. Stir until golden brown (300-320F). Remove from heat. Add butter, vanilla and baking soda. Mix well, allow to cool until brittle and crush. Fold brittle into cream.

Lychee Tapanade:

24 lychee

3 rose buds of different colors

Peel, slice, and dice lychee. Cut rose petals into chiffonade. Combine and marinate in lychee juices.

Semi-Sweet Chocolate Swirls:

2oz. semi-sweet chocolate

Allow chocolate to warm slightly and create swirls using a vegetable peeler. To assemble, spread a layer of macadamia nut cream onto sugar puff point. Cover with lychee tapenade and add a chocolate swirl on top. Serve as bite size hors d'oeuvre with a glass of Elysium.

Photo: Lychee with Candy Macadamia Nut Cream



Summer Pudding

Dorthey Duritte
Cambridge, England

Elysium is widely recommended to accompany the traditional English summer time treat, Summer Pudding. Note “pudding” is the general English term for dessert.

Line a 2 pt. pudding basin with slices of bread 1 cm thick. Cut off the crusts before you start and trim the pieces to make a neat lining. Fill any gaps with bits of bread. Bread can be white or wholemeal.

Simmer in a wide shallow pan 500g raspberries, 150g red currants with 125g sugar. (or strawberries, blackcurrants...some currants add a bite to the flavor). The fruit should not be cooked, just heated with the sugar to soften it slightly and cause the juices to flow. Pack the fruit into the bread-lined basin keeping back some of the juice. Cover with a layer of bread, put a plate on top that fits inside, or a flat-bottomed dish, and weigh it.

Leave overnight in the refrigerator. Remove weights and plate/dish. Add the juice you kept back if the bread looks white. Ease with a thin bladed knife and turn out at the last moment before serving. Serve with cream.

Teardrop of Honey Frangipan with Blackberry Curd and Vanilla Elysium Syrup

April 1, 1996

Patrick Coston

Aqua Restaurant

San Francisco

1995 Northern California Competition

Patrick Coston's Teardrop of Honey Frangipan with Blackberry Curd and Elysium Vanilla Sauce echoes the berry tartness in the Elysium Wine. It was the excellent match of sweetness and tartness in the dessert to that in the wine along with the beautiful berry taste which so impressed the judges.

Special Equipment Needed: 8 stainless steel ring molds, approx 2"x4", (teardrop shaped preferred).

Honey Frangipan:

7 oz. butter 4 eggs
7 oz. sugar 3 oz. cake flour
4 oz. honey 7 oz. almond paste
3 oranges, zested & chopped fine

Preheat oven to 350F. Butter and flour a half sheet pan. In large mixing bowl, using a paddle on medium speed, combine butter, sugar, paste & honey. Cream for 8-10 minutes. Add eggs one at a time until well incorporated. Fold flour & zest in until just mixed. Bake until golden brown (approximately 10 minutes).

Blackberry Curd:

3 cups blackberry puree (3 pints berries, pureed and strained)
2½ oz. sugar 3 eggs
1 oz. flour 2 yolks
1 tbs. lemon juice 3 oz. butter

Combine sugar and flour. Mix well. Reserve. Combine lemon juice, yolks & eggs. Mix well. Add to sugar flour mixture. Mix well. Cut butter into pieces. Reserve. In a medium size pan, bring blackberry puree to a boil. Temper ½ into the sugar/flour/egg mixture. Mix well. Return to heat, whisking constantly over medium heat until it boils. Let boil one minute. Incorporate butter. Strain & reserve.

Vanilla Elysium Sauce:

1 cup Elysium 1 vanilla bean
½ cup sugar

Combine ingredients in small pan and reduce over medium heat until syrup consistency (approximately 8-10 minutes). Strain and reserve.

Orange Touille Bands:

9 oz. almonds 4 oranges, zest & juice
1 lb. 3 oz. sugar 4 oz. butter, melted
4 oz. flour

Finely chop orange zest. Puree the almonds in a food processor until very fine. Place in a bowl with flour, sugar and zest. Using a whip on medium speed, mix well. Add orange juice and melted butter. Mix well. Reserve.

Sub Assembly: Layered Cakes in Molds:

Using a mold, cut 24 shapes from the frangipan cake. Place 1 piece of cake in the bottom of each mold. Alternate curd and cake until you have 3 layers of cake and 2 layers of curd in each of 8 molds, finishing with cake on top. Refrigerate for 24 hours.

Assembly and Garnish:

mint spring40 fresh blackberries
mint chiffinade

Pipe an 8 inch strip of orange touille batter onto a Teflon sheet pan and bake at 350F for 12-14 minutes or until lightly browned. Remove from oven. Let cool 1-2 minutes. Remove from sheet (if it tears, let it cool longer) and trim the sides so it is the same width as the teardrop. Remove the teardrop from the ring mold and wrap the orange touille around the sides. Swirl the sauce onto the plate. Place the wrapped cake in the center. Place 4-5 blackberries & mint chiffinade around. Garnish with mint sticking out from the top of the teardrop. Serves 8.

Cherry Sauce

First Edition: September 1988

Norman Van Aken's Feast of Sunlight, page 279

Norman Van Aken

2 cups Elysium Black Muscat ½ cup sugar
1cup bing cherries, halved and pitted 1 cinnamon stick

Place all the ingredients except the cherries in a saucepan and heat to boiling. Reduce heat and simmer 20 minutes. Add cherries and continue cooking 5 minutes more. Remove from heat and discard cinnamon stick. This sauce may be served hot or cold. Makes 3 cups.

Panna Cotta Parfaits With Cranberry Jelly

November 2004

Wine Spectator

Patrick O'Connell and Reinhardt Lynch

Inn at Little Washington

Note: You will need 8 tall parfait glasses or Champagne flutes.

Cranberry Jelly

| | |
|---|--------------------------|
| 3 whole star anise | 2½ tsp. powdered gelatin |
| 1 cup sugar | ½ cup cold water |
| 1 strip orange zest | 1¾ cup cranberry juice |
| 6 cups fresh cranberries, washed and sorted | |
| 2½ tsp. powdered gelatin | |
| 1 tbs. fresh lemon juice | |

In the top of a double boiler or in a large stainless-steel bowl, combine the cranberries, star anise, orange zest, sugar and water and cover tightly with plastic wrap. Set the mixture over a pot of simmering water and cook for about 40 minutes.

Meanwhile, place the cranberry juice in a small bowl and sprinkle the gelatin over it. When the gelatin has softened, place the bowl over a small pot of simmering water until the gelatin has completely dissolved.

Stir the dissolved gelatin into the warm cranberry mixture. Strain through a fine mesh sieve and add the lemon juice. You should have 2½ cups of strained juice. If you have less, add more cranberry juice until you have 2½ cups of liquid. Allow the mixture to cool to room temperature. Continued on next page.

Penna Cotta

| | |
|-------------------------|----------------------------------|
| 3 cups heavy cream | 1 cup milk |
| ¾ cup sugar | 1 vanilla bean, split lengthwise |
| ½ tsp. powdered gelatin | |

In a 4-quart saucepan, combine the cream, ½ cup of milk, the sugar and vanilla bean. Bring to a boil and remove from heat. Place the remaining ½ cup of milk in a small bowl and sprinkle the gelatin over it. When the gelatin has softened, place the bowl over a small pot of simmering water until the gelatin has completely dissolved.

Stir the dissolved gelatin into the hot cream mixture, cool to room temperature and remove the vanilla bean.

To assemble the parfaits: Carefully fill each of 8 parfait glasses

one-quarter full with the liquid panna cotta mixture and refrigerator until set. Pour an equal layer of the cooled fruit liquid on top of the panna cotta mixture and refrigerate until set. Pour another layer of the panna cotta mixture into each glass and refrigerate. Finally, fill each glass with a final layer of the fruit liquid and refrigerate until ready to serve. *Serves 8.*

Jasmine Panna Cotta with Black Muscat Reduction and White Wild Strawberries

Verite Mazzola

Café Del Rey

Marina Del Rey

1995 Southern California Competition

At the 1995 Southern California Essensia Competition, Verite Mazzola's Jasmine Panna Cotta with Black Muscat Reduction and White Wild Strawberries seduced the judges with its heavenly perfume. The jasmine aroma was incorporated into a gelatin cream mixture. Two pools of Black Muscat reduction rested next to the panna cotta on the plate which was lined with aromatic white wild strawberries.

| | |
|-------------------|----------------------|
| 6 oz. heavy cream | 4 tbs. jasmine water |
| 5 oz. sugar | 12 oz. crème fraîche |
| 6 oz. milk | ½ oz. gelatin |

Boil milk, sugar and jasmine. Soften gelatin in cold water. Whip together cream and crème fraîche. Dissolve gelatine into warm (80-90 degrees) milk mixture. Fold both mixtures together. Chill in 2-3 inch molds or ramekins until firm.

Black Muscat Reduction:

| | |
|---------------------|------------------------|
| 1 bottle Elysium | 1 cup simple syrup* |
| 2 tbs. cornstarch | 12 blueberries* |
| ½ cup simple syrup* | ¼ tsp. cream of tartar |

*to make 2 cups simple syrup, mix 2 cups sugar, ¼ tsp cream of tartar and 1 cup water in a small saucepan. Cover and simmer over medium heat for 2 minutes without stirring. Uncover and allow to cool. Boil wine with one cup syrup and blueberries until volume is reduced to 1/3. Combine ½ cup syrup with cornstarch and whisk into boiling mixture. Return to a full boil, remove from heat and strain.

Plating:

48 white wild strawberries (available at specialty food stores, or use red wild strawberries)

8 baby ivy leaves (optional)
8 small branches of champagne grapes

Place panna cotta on plate. Add two pools of Black Muscat reduction on the plate and line edges of plate with white wild strawberries. Garnish one edge of the plate with champagne grapes. If desired, secure one ivy leaf on top of the panna cotta. Serve chilled. Serves 6-8.

DESERT FLOWER—Warm Pineapple-Orange and Green Peppercorn Compote served in Chocolate Dipped Pastry Tulip Shell and Vanilla Glace

Ken Linchan

Marriott's Desert Springs Resort

Palm Springs

1995 Southern California Competition

This dessert received third prize in our 1995 Elysium Competition in Los Angeles. The judges enjoyed the "spicy zing" which the green peppercorn gave to the wine.

| | |
|---|----------------------------|
| 1 cup fresh pineapple, diced | 1 cup fresh orange juice |
| 3 tbs. brown sugar | 1 tbs. unsalted butter |
| 1 tbs. green peppercorns | 1/8 tsp ground cinnamon |
| 1 cup vanilla ice cream | 1/2 cup fresh blackberries |
| 1/2 cup fresh strawberries, quartered | |
| 4 each chocolate dipped pastry tulip shells | |

Saute green peppercorns in butter, add pineapple, orange juice, brown sugar and cinnamon and cook at low to medium heat until mixture reduces down to loose syrup like consistency. Serve warm over vanilla ice cream that has been scooped into a traditional hidden pastry tulip cup dipped in milk chocolate. Garnish with fresh strawberries and blackberries.

Black Muscat Granite

December 1, 1992

Cheryl Pike

Cypress Club Restaurant

San Francisco

This delicious aromatic granite was a popular item at San Francisco's Cypress Club for several years.

1 bottle of Quady Elysium 1 cup water
½ cup boysenberry puree ¼ cup sugar

Cook 8 oz. of berries over medium heat until soft and juicy, then puree. Pour wine into a saucepan. Over high heat, bring to a boil and ignite. Reduce heat to a simmer. Cook until flame burns out. Add water, sugar and berry puree. Strain into a freezer-proof dish and allow to cool. Place in freezer overnight. For serving, scrape ice with a large spoon and serve in chilled bowls or glasses.

Flourless Chocolate Cake Per I Piedi di Hana (Extra bittersweet Flourless Chocolate Cake with Sonora Blackberry and Royal Apricot Granitas)

April 1, 1996

Diane Posner Mastro

Restaurant Enoteca

Albany

1995 Northern California Competition

Diane Posner's Flourless Chocolate Cake Per I Piede di Hana received second place at the Northern California competition in 1995. The judges remarked that the Elysium wine acted as a unifying factor toward the dessert's multiple flavors. When Elysium is used to accompany Chocolate the richness of the chocolate frequently dominates the overall taste sensation. Incorporating blackberry and apricot in the dessert tones down the impact of the chocolate and allows the dessert wine flavors to become part of the overall taste impression.

Cake:

| | |
|------------------------|-----------------------------------|
| ½ cup warm water | 9 oz. extra bittersweet chocolate |
| 7 tbs. unsalted butter | pinch of salt |
| 6 large egg yolks | 8 egg whites |
| 2 tbs. Elysium | |

Melt chocolate with butter. Combine egg yolks and Elysium and mix with chocolate water mixture. Beat egg whites with pinch of salt until they form soft peaks. Gently fold into chocolate mixture. Bake in a buttered floured springform pan at 325 for 20-30 minutes. The center of the cake will be moist and cake will pull away slightly. Let cake cool and remove springform.

Chocolate Sauce:

2 cups heavy cream 12 oz. extra bittersweet chocolate
1 tbs. corn syrup

Warm chocolate slightly with corn syrup in a double boiler on medium high heat. When thoroughly melted beat in cream, until fully incorporated.

Royal Apricot Granita:

4 cups organic rose petal simple syrup (see below)
3 tbs. Vin Santo or Essensia
7 lbs. ripe organic apricots
juice of 1 lemon

Wash, pit and cut apricots into wedges. Spread out in a stainless steel or glass roasting pan, sprinkle with sugar, lemon juice and wine. Cover with aluminum foil and roast in a 400 degree oven for approximately 30 minutes, or until apricots are soft and have released their juices. Cool slightly, then puree. Mix with 4 cups of the cooled rose petal simple syrup and combine thoroughly. Place in a covered container (not glass) and freeze 36-48 hours until frozen through. When ready to serve, remove from freezer for 10 minutes, then scrape granita into bowls.

Sonora Blackberry Granita:

4 cups organic rose petal simple syrup
juice of 1 lemon
1 flat ripe organic Sonora blackberries
2 tbs. rosewater – obtain at a middle eastern market
½ cup granulated sugar

Spread berries on a sheet pan and treat exactly like the apricots except the roasting should take only 20 minutes.

Organic Rose Petal Simple Syrup:

8 cups water 2 cups organic rose petals
4 cups granulated sugar

Combine sugar and water and heat until sugar is dissolved. Remove from heat and add rose petals. Allow to steep 20 minutes or to taste. Strain out petals, reserve syrup. To assemble, Slice cake with a hot dry knife. Serve with the chocolate sauce and the two granitas and a glass of Elysium.

Carolina Blueberries in Black Muscat Wine

December 1, 1992

Sarah Belk

Around the Southern Table

1992 Elysium Valrhona Chocolate Competition

4 cups blueberries

1 cup Elysium

Fresh mint springs

Combine ingredients and let stand in a shallow bowl in refrigerator 1 hour or up to 4 hours. Serve chilled in goblets and garnish with mint leaf if desired. Serves 4

White Chocolate Pear Ginger Strudel

Christine Irvine

The Cannery Restaurant

Vancouver B.C.

1995 Vancouver Competition

This was one of the favorite desserts in the 1995 competition in Vancouver.

1½ cup clarified unsalted butter

2 tsp. lemon juice

8 oz. white chocolate coarsely chopped

4 firm ripe pears

24 gingersnap cookies

8 sheets phyllo pastry,

confectioner's sugar – for garnish

12x17 inches

To clarify butter: melt ¾ lbs cut up butter in a sauce pan over medium low heat. Remove pan from heat and using a spoon, skim off the foam. Carefully pour butter into a bowl leaving behind residue. Keep clarified butter warm.

Place white chocolate & ginger snap cookies into a food processor fitted with a metal chopping block. Process for 20-30 seconds until finely ground. Transfer to a bowl.

Peel, core and cut the pears into ½ inch thick slices. Add lemon juice & set aside. Unroll phyllo sheets on a work surface. Cover with damp cloth. Assemble strudel on piece of parchment paper or clean kitchen towel.

Remove one sheet of phyllo and place on towel. Using a pastry brush, brush top with clarified butter. Cover with a second sheet of phyllo, and repeat until 4 sheets of phyllo have been buttered and stacked.

Sprinkle 4 tbs. chocolate and ginger snap mixture on the stack of 4 sheets and continue layering 3 sheets with that mixture, leaving the very top (8th) sheet of phyllo buttered only.

Pour the pear filling on top of the phyllo stack. Form the filling into a log. Using the parchment paper or towel as a guide, roll strudel into a tight cylinder. Slide seam side down onto a baking sheet. Brush strudel generously with warm clarified butter. With a sharp knife, cut half way through the strudel at serving size intervals.

Bake at 375F for 40-50 minutes until golden brown. Cool 15-30 minutes and dust lightly with confectioner's sugar. Serve with Elysium.

Citrus Sushi and Plum Blossom

Steve Lipton

Abiquiu Restaurant

Santa Monica

1995 Southern California Competition

This dessert received fourth place in the 1995 competition in Los Angeles. It was built around the ideas of tartness and berry flavors. The dessert's tartness melds with the tartness in the wine.

Blackberry Puree

3 lbs. blackberries

juice of 1 small lemon

¼ cup sugar

Freeze and defrost berries. Put in strainer and press until 2 cups juice is obtained, reserving pressed pulp. Reduce juice over heat to 4 oz. puree and strain pressed berries. Add reduced juice, lemon juice and sugar. To make sushi wrapper, line ½ sheetpan with wax paper. Spread 1 cup puree evenly on paper and bake in convection oven at 150F for about 1 hour or until surface is no longer tacky. Lift paper off pan and invert onto another sheet of wax paper. Carefully pull off first piece of paper and refrigerate until ready to assemble. Reserve remainder of puree.

Rice Filling:

zest of 3 oranges, finely chopped juice of 6 oranges

1 vanilla bean, split & scraped 1 cup sushi rice

Place 2 cups juice and remainder of ingredients into sauce pan and cook covered over low heat until juice is absorbed and rice is tender (about 40 minutes). Add more juice if needed. Remove vanilla bean and chill.

Sushi Assembly:

Cut 5½" wide section of blackberry leather. Place a single layer of rice on 2/3 the width of the leather. Place a single row of fresh berries on rice about 1" from edge. Roll up tightly starting from rice side. Slice roll into ½" sections.

Blossom Crust:

| | |
|-------------------------|---------------------------------------|
| 1 cup all purpose flour | ½ cup rye flour |
| 4 tsp. sugar | 1 tsp. ground cardamom |
| ½ tsp. ground ginger | ½ tsp. ground white pepper |
| ¼ tsp. salt | 5 oz. unsalted butter, cold, cut into |
| ½ tsp. vanilla extract | ½" cubes |
| 2 tbs. ice water | 1 tsp. lemon juice |

Combine dry ingredients in mixer. On low speed, cut in butter with paddle until mixture resembles coarse meal. Combine liquid ingredients and add slowly to mixer, mixing until dough comes together. Form into a pad, wrap in plastic and chill for one hour. Roll out dough to 1/8". Cut rounds to fit 3" brioche tins. Press dough into tins and chill for at least 15 minutes. Place pieces of foil over dough and fill space with dried beans as weights. Bake at 350F for 20 minutes. Remove beans and foil and continue baking until golden (10-15 minutes). When cool, remove shells from tins.

Plum/Peach Puree:

Remove skins and pits from equal weights of tart plums and peaches. Puree until smooth. Add sugar and/or lemon juice to taste. Chill.

Apple Chips:

3 large granny smith apples
1 tsp. cornstarch
juice of ½ small lemon
1 tbs. sugar

Peel and core apples. Cut into small pieces and puree with other ingredients. Spread evenly on teflon sheetpan or sheetpan lined with parchment coated with vegetable spray (1/8" thick). Bake at 200F for ½ hour. Cut desired shapes and bake 15 minutes. Loosen pieces with spatula. Bake 5-10 minutes until crisp. Store in air-tight container.

Hibiscus Syrup:

| | |
|-------------------|---------------------------------|
| 4 cups water | 1 vanilla bean, split & scraped |
| ¼ cup sugar | 2 oz. dried hibiscus flowers |
| 2 tbs. corn syrup | 2 tsp. corn starch |

Bring water and vanilla bean to boil. Remove from heat, add flowers, cover and let infuse for 10 minutes. Remove flowers only, add other ingredients and reduce to 2 cups. Remove bean and chill. Plating desserts, fill crust halfway with blackberry puree. Fill to top with plum/peach puree. Place a fan of sliced plums on top (skin on). Stick an apple chip behind plum slices near edge of crust. Put on plate with 2 pieces of sushi. Pour a small amount of hibiscus syrup over sushi and around plate. Garnish with fresh berries.

Pears Poached in Elysium

November 15, 1987

Joyce Goldstein

Square One Restaurant

San Francisco

4 pears, Bosc or Winter Nellis

½ cup sugar

½ cup water

peel and juice of one lemon

peel of one orange

1 cinnamon stick

1 bottle Quady Elysium

Peel the pears. Remove the stem tops, cut the pears in half and remove the seeds with a melon baller. Place the pear halves in a bowl of water mixed with the lemon juice to prevent them from discoloring.

Combine the sugar, water, the lemon and orange peel, the cinnamon stick and the Elysium in a large pot. Bring this mixture to a boil. Add the pears, cover the pan and simmer until the pears are cooked through, about thirty minutes. A toothpick inserted in the pears should penetrate easily. Remove the pears from the poaching liquid. Cool the liquid to room temperature. Store the pears in the cooled syrup in the refrigerator over night. Serves 8.

Blueberry Pear Tart in a Walnut Black Pepper Crust with Roquefort Custard

December 1, 1988

Robert Jorin

California Culinary Academy

1988 Elysium Contest

The dessert below was the winner in our first dessert pairing competition held at the Nikko hotel in 1988. Head judge Harvey Steiman noted: “The dessert looked sweet but it wasn’t. As a fruit tart, it wasn’t sweet. As a cheese tart, it was unusually mellow. The

dessert formed a perfect “frame” for the Elysium.

Crust:

| | |
|----------------------------|------------------------------|
| 2 cups all purpose flour | 4 oz. butter |
| ¼ tsp. salt | ¼ cup water |
| 1 egg | ½ cup finely chopped walnuts |
| ½ tsp. ground black pepper | |

Cream together flour and butter. Combine remaining ingredients and add to flour and butter mixture. Roll out crust to about 1/8” thickness and place in tart pan. Prebake with parchment paper and pie weights (uncooked rice can be used for pie weights) until about 50% baked.

Pears:

4 pears

Elysium

Blueberries

Poach 4 pears in a mixture of sugar syrup and Elysium.

Custard:

| | |
|--------------------------|-------------------|
| ¼ cup flour | 2 tbs. cornstarch |
| ¼ cup sugar | 3 eggs |
| 1 cup cream | ½ cup milk |
| ¼ cup softened Roquefort | |

Fan the pears and line the bottom of the tart with them. Fill with the berries. Combine flour, cornstarch, and sugar. Mix in eggs to make a paste. Add milk and cream. Add roquefort. Pour custard over fruit and bake at 400F for 30-35 minutes.

Serve with a slice of roquefort, a piece of poached pear and a glass of Elysium.

Il Pesco in Fiore (The Peach in Bloom)

December 1, 1988

Marianne “Lulu” Young

Donatello’s

San Francisco

1898 Elysium Contest

This dessert received second place at our first dessert accompaniment contest in 1988.

Orange Hazelnut Cake

| | |
|--------------------------|-------------------------------------|
| 12 – 4 oz. Aluminum cups | 9 oz. butter |
| 9 oz. sugar | 9 oz. lightly toasted hazelnut meal |
| 2 eggs | 1 oz. candied orange rind, minced |
| 4 yolks | 1 tsp. vanilla |

Cream butter, sugar, candied orange and vanilla till fluffy. Add eggs and then toasted hazelnuts. Pipe into lightly sprayed tins. Bake at 325 degrees for 15-20 minutes. Cool down. Freeze if necessary to make a cavity. Cake should resemble a cup.

Crème Anglaise

4 cups milk 6 tbs. sugar
8 yolks ½ vanilla bean, split

Warm the milk with the vanilla bean. Combine yolks and sugar and mix together (do not whip). Slowly temper hot milk and eggs together. Return to pot. Cook until it coats the back of a wooden spoon.

Grilled Peach Compote

Split and deseed 5 ripe peaches. Place round side down and brush peaches with honey and butter. Grill under overhead broiler. When peaches start to brown and have spots on the top, turn over and brush peaches with honey/butter again and grill until skins start to raise from flesh. Test peach with knife. If it slides in easily, it is done. Pinch skins from peach. Cook down and cut into ½" pieces. Place peaches in bowl with remaining juices from sheet pan. Fold under one cup of brown sugar.

Candied Orange Cream

2 cups whipped cream
1 tbs. sugar
1 generous tbs. candied orange

Whip cream and sugar until soft peaks form.

To assemble, place sauce down in center of plate. Place cake on top. Fill cavity full with peach compote. Place candied orange cream on top. Garnish with candied orange strips. Serve with glass of Elysium.

Photo: II Pesco in Fiore (The Peach in Bloom)



Valrhona Chocolate Cake with White Chocolate Peach Ice Cream and Plum Coulis

December 1, 1992

Eric Beamesderfer

Fat City and California Fats Restaurants

Sacramento

1992 Elysium Valrhona Chocolate Competition

In 1992 we held our competition in conjunction with Valrhona. The contestants were asked to create a dessert using the Valrhona manjari chocolate which would accompany Elysium.

Valrhona manjari is from a rare cocoa variety, the Crillo, grown in the remote borders of the Indian Ocean between Ylang and Vanilla. Only moderately bitter, it has a soft and refreshing taste with light spicy tones, reminiscent of almonds on a background of cherries and strawberries.

Drinking Elysium with dark chocolate is like adding a piquant berry sauce to a chocolate dessert. Although Elysium complements the chocolate, too intense a chocolate detracts from the subtleties of the Elysium. In the winning dessert, addition of ice cream allowed the wine characteristics to show, and the tart plum sauce echoed the berry flavors in the Elysium.

Valrhona Chocolate Cake

Yield: 1-8" double layer

| | |
|--|---------------------------------------|
| $\frac{3}{4}$ cup granulated sugar | $\frac{3}{4}$ cup brown sugar, packed |
| 3 large eggs | 1 cup plus 2 tbs. vegetable oil |
| $\frac{3}{4}$ tsp. salt | 1½ tsp. baking powder |
| 1 tsp. baking soda | 1¼ cup plus 1 tbs. all purpose flour |
| 6 tbs. cocoa powder | 1½ cup pumpkin, cooked |
| 1 cup Valrhona Manjari chocolate chopped into pea sized pieces | |

Note: The pumpkin in this recipe acts to keep the cake moist and extend shelf life for restaurant use.

Chocolate Glaze:

½ lb. Valrhona Manjari chocolate, chopped

¼ cup heavy cream

Prepare 2 – 8" cake pans with parchment paper or butter and flour. Preheat oven to 325F. Combine the sugar, eggs, and oil, mix thoroughly. Mix the dry ingredients together then add to the sugar and oil mixture. Mix thoroughly but do not over mix. Fold in the

chocolate and the pumpkin and bake 20 minutes or until the center of the cake springs back when touched. To make the glaze, heat the cream in a double boiler, add the chocolate until smooth. Do not overheat or the chocolate will become grainy. Spread half over each layer and stack the layers.

White Chocolate Peach Ice Cream:

Yield: 2 ½ qts.

| | |
|----------------------|---|
| 1 oz. shortening | 6 oz .white chocolate, chopped |
| 1 cup sugar | 1/3 cup light corn syrup |
| ¾ cup half and half | 2 eggs |
| 2 cups half and half | 1 vanilla bean cut in half, or 2 tsp. vanilla |
| 2 cups heavy cream | 2 cups peeled fresh peaches, diced small |
| ¼ cup peach schnapps | |

Soak the peaches in the schnapps.

Melt the chocolate, shortening, corn syrup, and first ¾ cups of half and half in a double boiler. Add the vanilla bean if using. Do not overheat or the chocolate will become grainy.

Temper the beaten eggs and add to the chocolate mixture. Cook to thicken the mixture very little. If you have a thermometer, heat to 150 degrees, stirring constantly.

Cool to room temperature, remove vanilla bean (add the vanilla extract at this time), and add remaining half and half, cream, and peaches. Cool overnight in the refrigerator.

Freeze ice cream according to the instructions with ice cream maker. The resulting ice cream should be smooth, dense, and have a rich vanilla flavor from the white chocolate.

Plum Coulis:

Yield: 2 cups

| | |
|---------------------|---------------------------|
| ½ cup water | ½ cup sugar |
| 4 black peppercorns | 6 plums, seeded and diced |
| ½ cup Elysium wine | |

In a stainless steel or non-reactive sauce pot combine water, sugar, peppercorns, and bay leaf. Simmer for about 10 minutes, remove bay leaf and peppercorns, and add the plums. Cook the plums until soft, the look of stewed fruit, about 15 minutes. Purée the plums and refrigerate. To serve the sauce, add the Elysium wine. If sauce becomes too thick while cooking add more water, 1 tbs at a time.

Place a wedge of chocolate cake on a plate. Add a scoop of ice cream and drizzle the plum coulis along side the cake and ice cream.

Manjari Mascarpone Roulade with Elysium Dried Cherry Sauce

Robert Jorin

Upscale Downtown Bakery

Petaluma

1992 Elysium Valrhona Chocolate Competition

This dessert received second place in the 1992 Valrhona competition. Makes 1—16 inch roulade or about 10 servings.

Chocolate Sponge Cake:

6 eggs

8 oz. sugar – warm in a bain marie, then whip for 15 minutes

5 oz. all purpose flour

2 oz. Valrhona Manjari chocolate, chopped fine

Spread on parchment on a 12"x16" sheet pan. Bake at 400F for about 10 minutes.

Manjari Cream:

1 cup heavy cream 1oz. sugar

2 oz. Manjari chocolate, chopped fine

Mix cream and sugar, bring to a boil, then add chocolate. Remove from heat and stir until chocolate is melted. Cool overnight.

Filling:

1/4 lb. mascarpone 1/4 cup sugar

1 cup Manjari Cream 1 egg

Mix all together and whip to medium stiff whipped cream texture.

Manjari Ganache:

1 cup heavy cream

1 lb Manjari chocolate, chopped fine

Bring cream to a boil, remove from heat and stir in chocolate until melted.

Elysium Dried Cherry Sauce:

1/3 cup sugar 2/3 cup water

1/2 cup Elysium 4 oz. dried cherries (preferably Bing or other cherries that are not too tart)

Bring to a boil and reduce to desired thickness. To assemble remove cake from pan and pull off parchment paper. Brush sponge quite heavily with Elysium (or Elysium mixed with sugar syrup if desired). Spread filling evenly over sponge. Roll up lengthwise, jelly roll style. Chill for 4-6 hours. Cover with Manjari ganache. Slice and decorate as desired and serve with Elysium dried cherry sauce.

**Photo: Manjari Mascarpone Roulade with Elysium Dried
Cherry Sauce**



Elysium Fruit Compote

November 1, 1986

Ruth Stroup

Forth Street Grill

- | | |
|--------------------------|--|
| 2 cups Elysium | zest and juice of 1 lemon |
| 2 cups water | zest and juice of 2 oranges |
| 2 cups sugar | 3 dried pear halves, quartered lengthwise |
| 6 allspice | 3 dried peach halves, quartered lengthwise |
| 2 bay leaves | 6 dried apricot halves, cut in half |
| ½ cup Elysium | 6 dried prunes, pitted, cut in half |
| 6 black peppercorns | 1 vanilla bean, split lengthwise |
| 2—3 inch cinnamon sticks | |

Combine 2 cups Elysium, water, sugar, spices, zests and citrus juices. Simmer 10 minutes. Add dried pear and peach halves. Simmer 10 more minutes. Add prunes and apricots. Simmer 5 more minutes. Remove from heat and add remaining ½ cup Elysium. Serve compote at room temperature or use in the following recipe.

Elysium with Ice Cream

November 1, 1986

Dessert wines produce a mild warming sensation in the mouth which makes them good accompaniments to frozen desserts, particularly ice creams and sorbets. Elysium with vanilla or with chocolate/chocolate chip is one of our favorites. Some like to pour Elysium on top of vanilla ice cream, but I personally prefer it as an accompaniment. The taste combination is like having fresh fruit with vanilla but in this case you have the rose and berry flavors of Elysium wine.

Strawberry Fields with Passion Fruit Puddles

Jane Thoma

Hotel Sofitel

Los Angeles

1999 Elysium Dessert Pairing Competition

In 1999, Jane Thoma's Strawberry Fields with Passion Fruit Puddles was selected for first place in Los Angeles for its celebration of the passion fruit strawberry harmony. The addition of the exotic bright red flavor brought a surprising note to the palate.

Passion Fruit Dressing:

500g passion fruit puree

120g olive oil

1 egg yolk (can be omitted)

100g granulated sugar

Blend until smooth and slightly thickened. Reserve. (If egg yolk is omitted, add 30g additional oil.)

Orange tuile cookies:

Rind from one orange, finely chopped

265g egg whites

250g powdered sugar

160g flour sifted

250g unsalted butter

Mix butter and sugar together. Add whites in small amounts until incorporated. Add flour. Immediately spread batter over stencil on a silicone baking mat. Exopat is one brand which works well. Bake at 350F until golden. Remove from oven while still pliable and allow to cool.

Strawberry Mousse:

450g Strawberry puree

50g Raspberry puree

175g sugar (or according to tartness of fruit)

1 pint whipped cream

5 sheets gelatin

Place gelatin into cold water until it softens (blooms). Combine purees. Place 1/3 of the puree into a sauce pan and heat. Squeeze the water from the gelatin and add it along with the sugar. Heat until both gelatin and sugar are melted and incorporated into the puree. Combine with remainder of puree and cool until slightly thickened.

While mixture is cooling, whip cream to soft peaks. When mixture is cooled and thickened, fold in cream in 3 portions. Place into refrigerator. Mixture should gel in about 1 hour.

Passion Fruit Mousse:

1 pint whipped cream

5ea gelatin sheets

255g sugar (or according to tartness of fruit)

525g Passion fruit puree

Assembly of strawberry and passion fruit parfaits:

18 each 3" diameter 2" high ring molds

two pastry tubes

18 each 3" diameter by $\frac{1}{4}$ " thick slices of yellow cake (pound cake)

6 pints strawberries cut $\frac{1}{8}$ " thick

300g pureed and strained strawberries

strawberry glaze

8-10 strawberries cut in half

Place a single row of sliced strawberries along the inside of the ring. Carefully place the cake round inside the row of strawberries and fit into bottom of mold. Brush cake with pureed strained strawberries to soak. Using a pastry tube, pipe strawberry mousse on the inside of the mold above the strawberry slices. Using a different tube, pipe the passion fruit mousse into the center space up to about $\frac{1}{4}$ inch from the top. Cover the top with strawberry mousse and flatten top with a spatula. Freeze about 1 hour. Heat sides of mold slightly to unmold. Brush a thin layer of glaze on top, add half of a fresh strawberry. Reserve.

To assemble, place parfait into the center of a plate and surround by sliced strawberries. Just before serving, drizzle passion fruit dressing over strawberries making puddles on the plate. Serve with orange tuile cookies.

Photo: Strawberry Fields with Passion Fruit Puddles



Elysium Sorbet Napoleon with Frozen Dark Chocolate Terrine

1999

Mina Newman & Saidou N'Daou

Layla

New York City, NY

1999 Elysium Dessert Pairing Competition

Mina and Saidou received first place in our New York City competition in 1999.

Elysium Dessert Wine Sorbet:

3 pints simple syrup* with contents of 1 vanilla bean

1 750ml bottle Elysium

3 egg whites

4 tsp. lemon juice

Whip whites till frothy, add rest of ingredients. Mix well. Freeze in ice cream machine for 8-10 minutes until frozen, allow to sit overnight before serving.

Dark Pistachio Chocolate Terrine:

3½ lbs. semi-sweet chocolate, for melting

½ lb. bitter sweet chocolate, for melting

1¾ cups heavy cream, whipped

1½ cup brandy

20 egg yolks

1½ cup kahlua

1 lb. 10x sugar

3 cups pistachio, toasted

*Simple Sugar Syrup: 2 cups water & 1 cup sugar

Combine the ingredients in a saucepan and simmer until the sugar is dissolved, stirring occasionally. Cool to room temperature, pour into a glass jar, cover, and store in the refrigerator until ready for use. Makes 2½ cups. Melt chocolates, together. Add yolks and sugar. Combine until smooth. Add liquor mix. Fold in cream and nuts. Freeze in terrine mold overnight.

Passion Fruit Coulis:

1 qt. passion fruit puree

1 vanilla bean, split beans remove seeds

5½ oz. sugar

13 oz. orange juice

3 oz. olive oil

3 oz. lemon juice

3½ oz. butter, diced into small pieces

Bring to boil first 5 ingredients, strain, slowly add oil while whisking to emulsify continue with butter adding only one piece at a time. Cool sauce.

Cocoa Tuile:

| | |
|---------------|-------------------------------|
| 26 oz. sugar | 4 oranges — juice and zest |
| 8 cups flour | 4 tbs. orange juice |
| 14 oz. butter | semi-sweet chocolate shavings |

Combine Everything on a low flame until smooth. Cool. Spread tuile mixture into small discs on a non stick cookie sheet. Sprinkle semi-sweet chocolate shavings in the center of discs. Bake at 350 degrees for 6 minutes. Take tuiles off pan before cool. Place on cold sheet pan in single layer to dry.

To assemble, slice terrine with a hot knife, cut the terrine slice in to four triangular pieces. Pour a small amount of passion fruit coulis in the center of plate. Place 1 tuile in the center of sauce, a triangle of the terrine on top of the tuile, layer another tuile on top and one scoop of the sorbet at one end of the tuile and another triangle at the opposite end. Place another tuile standing upright in between the sorbet and terrine.

Pear and Chevre Phyllo with Vanilla Peaches and Elysium

Eric Beamesderfer

California Fats

Sacramento

1999 Elysium Pairing Competition

Eric Beamesderfer received fourth place in 1999 for his Pears, Chevre Phyllo with Vanilla Peaches and Elysium Reduction which the judges considered a particularly daring and intellectual approach.

Chevre Phyllo:

| | |
|-------------------|--------------------------------|
| 2 pears, sliced | 1 box phyllo dough, frozen |
| ¼ tsp. cinnamon | 1 cup goat cheese, mild |
| 4 tbs. walnut oil | ½ cup toasted walnuts, chopped |
| 1/8 tsp. allspice | 1/8 tsp. Mace |
| 1 egg | |
| 1/8 tsp. cinnamon | |

Elysium Reduction:

| | |
|---------------------|------------|
| 1 cup Quady Elysium | 1 bay leaf |
| 6 peppercorns | 2 cloves |

Vanilla Peaches:

| | |
|---------------------------------|-------------------|
| 1 tsp. pure vanilla | 2 tsp brown sugar |
| 2 medium peaches, ripe but firm | |

Garnish:

1 basket blackberries

¼ cup caramelized walnuts

8 springs fresh mint

Prepare the Elysium reduction. Add the ingredients to a non-reactive saucepan. Bring to a boil, reduce to a simmer and cook to a final volume of 1/3 cup.

Cut the pears in half. Peel and core them. Place the cut side down into a lightly oiled baking dish. Sprinkle with the cinnamon, allspice, and mace. Bake at 400F for 15 minutes until the pears are tender. You may need to increase or decrease the cooking time depending upon the pears. Use the sweetest seasonal pears you can find.

Prepare the vanilla peaches. Peel and slice the peaches into thin wedges. Combine the brown sugar and the vanilla and pour over the peaches. Gently toss. Cover and refrigerate for one hour until the sugar dissolves.

Prepare the phyllo. First slice the pears. Then you will need four unbrotten phyllo sheets. Take the first sheet and lay out on a clean cutting board or marble. Carefully brush with the walnut oil. Spread ¼ cup of goat cheese ½ inch wide across the short side of the sheet. Top with half pears and sprinkle with 1 tbs. of the toasted walnuts. Roll the phyllo into a cylinder about 1½ inches in diameter. Place on a lightly greased baking sheet and repeat the procedure with the remaining sheets. Before baking, score each cylinder into 4 pieces on a bias. Whip the egg and wash the tops of the phyllo. Toss the remaining walnuts with 1/8 tsp. cinnamon and sprinkle over the phyllo. Bake at 375F until the phyllo is golden brown.

On the dessert plate, arrange a quarter of the peaches in a fan at the top of the plate. Place 2 pieces of phyllo in the center of the plate on the edge of the peach fan. Drizzle some of the Elysium reduction at the base of the phyllo, garnish the plate with fresh blackberries, a sprig of mint and a half of strawberry with the top attached.

Pineapple-Rhubarb Sorbet with a Coconut Meringue Shell

1999

Michael Reining

Walkers's Restaurant

Albany

1999 Elysium Dessert Pairing Competition

Michael Reining's Pineapple Rhubarb Sorbet with a Coconut Meringue Shell received second place in the 1999 Elysium competition in San Francisco. The judges found the rhubarb to be a surprising addition which married quite well with the wine.

Coconut Meringue Shell:

| | |
|-----------------------------------|--------------|
| 4-3/8 oz. egg white, room temp | 3 oz. sugar |
| 3½ oz. toasted coconut, sweetened | 1¾ oz. sugar |

1. To toast the coconut, preheat oven to 350 degrees. In a sided sheet pan or jelly roll pan, place a layer of coconut covering the entire pan. Place in the oven and toast for 5-6 minutes. Check the coconut and toss the uncooked coconut toward the edges and the cooked coconut toward the center of the tray. Replace the pan in the oven and continue toasting for another 3-4 minutes. Repeat the process until the coconut is golden brown and crispy. Allow the coconut to cool.
2. In a food processor, grind toasted coconut into fine powder.
3. Combine egg whites and first sugar amount and whip to medium-stiff peaks.
4. Begin adding second sugar amount slowly, while continuing to beat the egg white until they reach stiff peaks.
5. Fold in the coconut powder.
6. Pipe immediately into round disc shapes on parchment paper. Bake in 320 degree oven for 20 minutes until dry.

Rhubarb-Pineapple Sorbet:

| | |
|--------------------------|--------------------------|
| 1½ cups pineapple, puree | 1 tbs. sugar |
| ½ cup rhubarb juice* | 1 tbs. fresh lemon juice |
| 1 cup sugar, plus | 1 tbs. vodka |

1. Peel, quarter and core one small pineapple. Puree flesh until smooth. Strain out stringy fibers.
2. Combine puree, rhubarb juice, sugar, lemon juice and vodka in a large bowl. Stir on and off for several minutes until the sugar has dissolved.
3. Pour mixture into a small container. Seal and refrigerate until mixture is no more than 40 degrees. (To speed up this process, you can combine the ingredients in step two over an ice bath to chill.)
4. Pour chilled mixture into container of ice cream maker and churn until frozen.
5. Scoop frozen sorbet into a container. Seal and transfer container to freezer for several hours to allow sorbet to firm up. (Sorbet can be kept frozen for up to 3 days.)

To assemble, place a meringue disc in the center of a plate, place two small scoops of the sorbet on top of the meringue. Then top with another meringue disc. Around the edge of the plate spoon a bit of pineapple coulis. Serve.

*The rhubarb that we use at the restaurant is frozen (IQF or indi

vidual quick frozen) and is available at most stores. We thaw the fruit before making the pie. For the sorbet, I use the juice that has run off of frozen rhubarb as it is defrosted.



**Photo: Pineapple-
Rhubarb Sorbet with
a Coconut Meringue
Shell**

Poached Pears served in Elysium Sauce

November 1, 1986

Ruth Stroup

Forth Street Grill

3 just ripe pears, Bartlett, Anjou, or French Butter
 1 cup white wine white rose petals
 1 cup water 3 cups Elysium syrup (see Elysium fruit compote)
 1 cup sugar ½ cup fresh raspberries
 juice of 1 lemon 6 biscotti

Make a white wine syrup with the white wine, water, sugar, and lemon juice. Bring to a simmer. Peel and halve the pears and place them immediately into the syrup. Cook until barely tender (al dente). Strain the Elysium syrup and reserve some of the fruit. Cut each pear half into thirds and arrange on a plate with a few pieces of the reserved dried fruit. Ladle Elysium syrup around it. Garnish with rose petals and raspberries. Serve with biscotti to dip into syrup.

In Honor of Elysium

October 3, 1984

Lisa Hemenway

Hemenway and Fleisner Restaurant

Santa Rosa

1 lemon genoise or sponge cake 1 tbs. gelatin
 2 cups heavy cream ¾ cup sugar
 ¾ cup chopped white chocolate 2 cups yogurt
 1 qt. fresh oallieberries

Prepare a lemon genoise or sponge cake. Set aside. Soften one tablespoon gelatin in ¼ cup cold water for 5 minutes. Place the softened gelatin, 2 cups heavy cream, and ¾ cup sugar in a sauce pan. Stir over moderate heat until dissolved. Remove from heat. Mean-

while, melt $\frac{3}{4}$ cup chopped white chocolate in a separate bowl over a double boiler. Add the melted chocolate and 2 cups yogurt to the gelatin mixture. Mix. Hollow out the genoise and fill with gelatin chocolate mixture. Chill. Put one quart fresh oallieberries through a food mill. Serve cake with the fresh oallieberry sauce. Accompany with Elysium.

Buttermilk Vanilla Panna Cotta with Black Raspberries and Green Shiso

James Foran

Silks

San Fransisco

1999 Elysium Dessert Pairing Competition

James Foran's dessert, Buttermilk Vanilla Panna Cotta with Black Raspberries and Green Shiso received third place in the Northern California Elysium competition in 1999. Green Shiso is a plant with a cumin and cinnamon flavor used in Asian cooking.

Panna Cotta:

| | |
|------------------------------------|-----------------------------|
| $\frac{1}{2}$ tsp. vanilla extract | 1½ vanilla bean |
| 11 oz. buttermilk | $\frac{1}{2}$ cup sugar |
| 8 oz. cream | 3 oz. milk |
| pinch salt | 2½ sheets gelatin, softened |

Scald cream, sugar and vanilla bean. Add softened gelatin and let steep for 20 minutes. Mix in buttermilk, milk, salt and vanilla extract. Strain through a fine mesh. Fill 8-4 oz. Ramekins $\frac{3}{4}$ full. Chill until set, about 3 hours.

Black Raspberry Compote:

| | |
|-------------------------|---------------------------|
| $\frac{1}{4}$ cup sugar | 3 pints black raspberries |
| 1 tbs. lemon juice | |

In a stainless sauce pan, combine 1 pint black raspberries, sugar and lemon juice. Bring to boil. Puree in mixer, strain and chill. Fold in remaining black raspberries.

Shortbread Crust:

| | |
|-------------------------|---|
| 1 cup all purpose flour | 5 oz. cold butter |
| pinch salt | $\frac{1}{4}$ cup + 1 tbs. powdered sugar |

In a food processor, blend all ingredients together until crumbly. Transfer onto an 8"x8" cake pan. Gently press dough evenly into pan. Bake at 325F for 18 minutes until light brown. Cut 8-3" circles while hot. Cool at room temp.

To assemble, unmold Panna Cotta on top of shortbread. Place berry compote around and garnish with finely chopped Green Shiso.

Blue Cheese and Elysium

Andrew Quady

Mar 1, 1986

Dessert Wine Digest

It turns out that Elysium is a near perfect accompaniment to many but not all blue cheeses. There are not many wines which can stand up to a sharp Gorgonzola or Roquefort but the sweet fruitiness of Elysium harmonizes nicely with sharp blues.

We did a tasting with the staff of San Francisco's Donatello hotel and these were the results:

| | |
|----------------------|-------|
| Treasure Blue: | good |
| Maytag Blue: | great |
| Danish Blue: | good |
| Blue de Bresse: | O.K. |
| Dolcetto Gorgonzola: | good |
| Columbo Gorgonzola: | great |
| Roquefort: | good |
| Stilton: | poor |

Ripe pears are also good with blue cheese. For a classic presentation, peel the pears, cut in half and scoop out the seeds. Keep immersed in water to which lemon juice has been added until just before serving to prevent browning. When time to serve, mound blue cheese in the centers of the pears and serve with Elysium.

Chapter 5 Desserts to accompany a floral scented light alcohol dessert wine



Electra is a delicately refreshing sweet wine made from the Orange Muscat grape. It has only 4% alcohol resulting in a very soft taste compared to wines with the usual amount of (12%) alcohol. In addition, Electra has a refreshing spritz from tiny carbon dioxide bubbles. The combination of sweetness, tartness and spritz produces a tingling sensation, like electricity, on the tongue - hence the name. The aroma is reminiscent of a mixture of flowers and fruits, especially apricot, peach, and nectarine.

Orange Muscat, known in Italy as Moscato Fior d'Arancio, and in France as Muscat Fleur d'Oranger (Orange Blossom Muscat) is the most aromatic of all Muscat varieties. It is not widely planted.

Electra is a spectacular dessert wine but can also be an all purpose refreshment or picnic wine. It goes with salads, fruits, light pasta dishes, hot and spicy foods: anything which would be complemented by a delicately light fruity beverage.

Muscat is often made into wines in this general style. They are often designated: "moscato" after the Italian word for muscat. "Moscato d'Asti" is the prototype. Electra has a unique orange blossom strawberry melon floral character and a particularly lively palate impression but if Electra is not available, another "moscato" type makes the best substitute.

Chevre Fromage Blanc Tart with Summer Fruits

December 1, 1993

Created by Jennifer Palmer

Bistro Roti

San Francisco

1993 Electra Dessert Competitions

Jennifer Palmer's dessert won the Electra pairing competition in San Francisco in 1993. Her dessert combined the flavors of delicate chevre cheese and fresh apricots. This delicacy allowed the wine's fruit to be enjoyed. Also the dessert's sweetness and tartness was adjusted so that the wine tasted pleasantly sweet next to it.

Makes one tart:

Crust:

| | |
|--------------------------|----------------------------------|
| 1½ cup all purpose flour | 5 oz. unsalted butter, room temp |
| 4 tsp. sugar | 1 tbs. water |
| ¼ tsp. salt | ½ tsp. vanilla extract |

Place flour, sugar, salt and butter in a bowl. Blend in butter until it is no larger than a pea size. Add the water and vanilla and stir until it is gathered into one piece and there is no dry flour. Gather into a ball, wrap in plastic and chill for 30 minutes. Roll out on a floured surface to form a circle about 3/8" thick and 12" in diameter. Place in a 10" or 11" pie pan and chill until firm, about 20 minutes. Line dough with foil and weigh down with dried beans or pie weights. Bake at 375F for 20 minutes. Remove foil and weights and bake until golden, about 5 minutes. Cool.

Filling:

| | |
|-------------------|---|
| 2/3 cup sugar | 8 oz. Laura Chenel's Chevre Fromage Blanc |
| 2 egg yolks | 10 oz. cream cheese, room temp |
| 2 eggs, separated | 1 inch piece vanilla bean, seeds only |
| pinch salt | |

In medium size bowl, whisk together two cheeses until smooth. Whisk in sugar, then the 4 yolks and the seeds from one inch of vanilla bean. In a separate bowl, whisk the 2 egg whites with the pinch of salt until it holds a soft peak. Fold them into the cheese mixture in two stages. Pour the batter into the pre-baked shell. Slice 3-4 nectarines into ¼" thick slices and arrange in concentric circles on top of the cheese filling. Place in a 325 degree oven and bake for about 40 minutes until set. Cool.

Glaze:

| |
|-------------------------------|
| ½ cup Apricot Nappage (glaze) |
| ½ cup Electra wine |

Warm over low heat in a stainless steel pan. Brush onto tart while still warm.

Berry Sauce:

2 baskets raspberries

½ cup sugar, to taste

1 tbs. lemon juice

Cook raspberries, boiling, for 1-2 minutes with sugar over medium heat. Strain out seeds and stir in lemon juice. Cool completely.

Serve slices of the tart with a drizzle of raspberry sauce and a few fresh raspberries and blackberries, and of course, a glass of Electra.

Passion Fruit Cheesecake with Strawberry Anise Espuma

Sam Gottlieb

Asia de Cuba

Los Angeles

2000 Electra Pairing Competition Southern California

This dessert received first place at the 2000 Electra Competition at the Argyle Hotel in Los Angeles. The judges remarked on the imaginative use of tropical and fresh summer fruits accented by citrus.

Passion Fruit Cheesecake:

¾ cup sugar ½ tsp. vanilla extract

1 lb. cream cheese zest from 1 orange

4 egg yolks zest from 1 lemon

1 cup sour cream ¼ cup passion fruit juice
(reduce from 2 cups)

Prepare a graham cracker crust according to a standard recipe and pre-bake in small molds at 325F for 5 minutes. Zest all citrus. Mix sugar with cream cheese until cheese is creamy. Slowly mix in the egg yolks. Add sour cream, zest, passion fruit juice and vanilla. Mix until smooth. Place into graham cracker crust lined molds and bake at 220F for 20 minutes. Turn oven off allowing cakes to remain in oven for 10 additional minutes. Gently remove from the oven and cool on a rack.

Espuma:

½ cup sugar 1 cup strawberry puree

1 vanilla bean 1 tbs. star anise (ground)

6 oz. heavy cream

Toast the star anise in a pan over medium heat, until a strong anis aroma is present, and grind to a fine powder. Split and scrape the vanilla bean. Combine the sugar, ground star anise, and the scrapings from the vanilla bean, mixing with fingers until vanilla is incorporated. Combine spices with cream and strawberry puree, and place into a CO2 cartridge type espuma generator (available at Williams Sonoma). Generate espuma (flavored whipped cream) according to the manufacture's direc-

tions. Place passion fruit cheesecake in the center of a plate. Top with one spoonful of Espuma directly on top of cheesecake. Serve with Electra wine.

Orange Mascarpone Napoleon

Douglas DeBoer and William Barr

Fusion Restaurant @ Pacific Design Center

Los Angeles

1996 Southern California Competition

In this deceptively simple dessert which received first place in the 1996 Electra pairing competition in Los Angeles, layers of Electra orange compote and coffee flavored mascarpone cream rest between orange zest almond meal cookies. The tart Electra wine moderates the tartness and orangeness of the compote while the crunch of the almond meal cookie lends texture. Orange flavors in the dessert echo and enhance the orange flavors in the Electra.

Serves 6-8

Orange Lace Cookie:

| | |
|---------------------|---------------------|
| ½ lb. sweet butter | 2 oz. corn syrup |
| 1½ lbs. almond meal | 1 cup cream |
| 4 oz. honey | 1 lb. + 2 oz. sugar |

zest from 8 oranges

Combine ingredients and mix to a dough consistency. Place teaspoon fulls onto a baking sheet and flatten with the bottom of a wet glass. Bake at 350F until cookies are golden brown. Cool and set aside.

Tiramisu Cream Center:

| | |
|--------------|-----------------------|
| 10 egg yolks | 1 tbs. coffee extract |
| 7 oz. sugar | 2 cups cream, whipped |

3 lbs. mascarpone

Mascarpone, an Italian cream cheese can be obtained from a gourmet grocery store or specialty cheese shop. Coffee extract can be obtained from a gourmet grocery store or one can use strong espresso. Warm yolks with sugar without curdling yolks and whip until mixture attains a ribbon like consistency. Incorporate coffee extract, and then mascarpone. Whip until thickened and fold in cream. Set aside.

Electra Orange Compote:

10 oranges, peeled and diced, take zest of 1 orange, reserve for assembly
2 cups Electra wine
2 cups sugar

Combine ingredients in a sauce pan and simmer until thick, like marmalade. Let stand until cool and set aside.

Vanilla Bean Cream:

1 cup heavy cream ¼ tsp. vanilla extract

Combine vanilla extract with chilled heavy cream and mix until cream just begins to thicken. Set aside.

To assemble coat the orange lace cookies first with tiramisu cream mixture, then Electra orange compote. Build up 3 layers, place on serving plate, surround with vanilla bean cream and garnish with orange zest. Serve with a glass of Electra wine.

Mascarpone Roulade with Fuji Apple Rhubarb Marmalade

Robert Cheong

Park Hyatt Hotel

San Francisco

1996 Northern California Competition

From 1987 to 1995, eight years, we held our San Francisco competition at the Park Hyatt Hotel, where beginning in 1989 Robert Cheong contributed, initially as assistant and since 1994 as pastry chef. In 1996 the event was held not at the Park Hyatt but at the Ritz Carlton and for the first time, Robert Cheong with his Mascarpone Roulade with a Fuji Apple Rhubarb Marmalade was the winner. One would not intuitively expect rhubarb to be a great accompaniment to wine (being notoriously tart), but Electra is different from other wines, going especially well with sweet/tart. The dessert, tasting of rhubarb, strawberry and apple harmonizes with the floral-fruit notes in the Electra.

Serves 6-8

Mascarpone Cheese Roulade:

| | |
|-------------------------|--|
| 6 oz. mascarpone cheese | 3 tbs. all purpose flour |
| 6 oz. cream cheese | 1 Egg |
| 2 oz. sour cream | zest from 1 lemon |
| ¾ tsp. vanilla | ½ cup golden raisins |
| ½ tsp. salt | 2 sheets puff pastry |
| ½ tsp. cinnamon | (1/8"x10"x12") |
| ¼ cup sugar | egg wash (1 egg beaten with ¼ cup water) |

Combine mascarpone, cream cheese, sour cream, vanilla, salt, flour, egg and lemon zest. Beat until smooth. Add raisins and chill. Cut puff pastry (available at grocery store or make your own) into 4-5"x12" rectangles. Place cheese mixture into a pastry bag with #7 cigar tip or approximately ½" diameter opening. Pipe lengthwise covering top of pastry sheets. Roll lengthwise. Brush ends and edges of pastry with egg

wash and press together to seal roulade. Pinch ends to prevent leakage. Place on greased pan and chill 10 minutes until stiff. Remove from freezer, brush with egg wash and sprinkle with ¼ cup sugar mixed with cinnamon. Bake at 375F until golden brown (15-20 minutes). Cool to warm room temperature.

Rhubarb Fuji Apple Marmalade:

1 lb. rhubarb ¾ cup sugar
2 Fuji apples 2 tbs. strawberry sauce or jam

Trim tops and bottoms from rhubarb stalks and cut stalks into small dices. Mix sugar well with rhubarb and set aside for ½ hour to draw some juice from the rhubarb. Peel, core and dice apples into same size pieces as rhubarb. Cook rhubarb mixture, stirring occasionally until mixture boils.

Turn heat off and immediately add apples. Stir again.

When rhubarb-apple mixture is cooked but still holding its shape, transfer immediately to a chilled pan to prevent further cooking. **Do not overcook.** Add strawberry sauce or jam for color and fragrance.

To assemble place slices of roulade onto serving plates accompanied by rhubarb fuji apple marmalade. Serve with a glass of Electra.

Strawberry Club Sandwich with Butter Milk and Electra Wine Sauce

Laurence Jackson

Nikko Hotel

San Francisco

1996 Northern California Competition

This dessert received second place in the 1996 competition in San Francisco. As in the winning Park Hyatt dessert and the wild white strawberry dessert from Café del Rey this dessert demonstrates the affinity of strawberry flavor with Orange Muscat. A bottle of Electra, reduced to ½ cup in which the strawberries were marinated with some sugar contributes tartness to this dessert.

Serves 6-8

Make or purchase one pound cake in bread pan shape.

Buttermilk Sauce:

1 vanilla bean 2 cups buttermilk
1 qt. milk ¾ cup sugar
16 egg yolks

Heat milk with vanilla bean. Mix sugar with yolks, and add to milk vanilla bean mixture. Place on low heat, stirring until mixture thickens slightly. Remove from heat, cool, and add buttermilk. Set aside.

Electra Wine Sauce:

1 bottle Electra

Reduce Electra over medium heat to ½ cup. Cool and set aside

Filling:

1 tsp. honey

½ cup cream cheese

½ tsp. orange zest

¼ cup strawberries

Strawberries:

½ cup sliced strawberries

Electra wine

sugar to taste

Combine ingredients for filling, puree and set aside. Combine strawberries with sugar, cover with Electra wine and set aside.

To assemble, use 4 thin slices of pound cake with corners cut square, spread filling on top of one slice and top with drained strawberries. Add another slice of pound cake and continue process to form 4 layers.

Spoon buttermilk sauce on serving plate, drizzle with Electra wine sauce and top with sandwich. Garnish with fresh mint and strawberries. Serve with glass of Electra.

Plum and Anise tart with Electra Plum Gelee – 4 portions

Chad Vanderslice

Ernie's Restaurant

San Francisco

1991 Electra Competition

This beautiful dessert which won the first Electra pairing competition in 1990 consisted of a circle of shortbread coated with anise flavored cream on which rests a plum gelee timbale and thin slices of black beauty plum, flavored with an orange-lime dressing and decorated with specs of edible gold leaf. Plum, anise and citrus echoes and accents the citrus-melon character in the Electra.

Shortbread:

5 oz. sugar

10 oz. softened butter

1 egg

15 oz. sifted cake flour

pinch of salt

Cream together butter and sugar. Add cake flour in 3 parts followed by egg and salt. Once incorporated, wrap and refrigerate for one day. Rest at room temperature for 20 minutes. Roll out evenly to 1/3 inch and cut into four 3½ inch circles. Place on a sheet pan, chill for 20 minutes and bake at 325 F until edges become golden. Remove from oven, cool, and reserve.

Anise Cream:

| | |
|-------------|-----------------------------|
| ½ qt. milk | 1½ oz. cornstarch |
| 3 egg yolks | 1½ tbs. anise seed, crushed |
| 4 oz. sugar | 2/3 cup heavy cream |

Mix 1 oz sugar and 1½ oz. cornstarch in bowl with whisk. Add 2/3 cup milk and whisk until lumps are gone. Incorporate yolks into mixture. Bring remaining sugar, milk, and anise seed to a boil and simmer for 10 min. Strain through fine sieve. Add ¼ of the milk to the yolk-starch mixture, and incorporate. Add all of the yolk-starch mixture to the milk and return to heat. Boil for 3 minutes over medium heat stirring constantly taking care not to scorch the bottom. Remove from heat and place in dry container covered with plastic wrap. Refrigerate for 8 hours. Whip ¾ cup heavy cream to medium stiff peaks, incorporate into anise cream, wrap and refrigerate.

Plum and Electra Wine Gelee With Gold Leaf Specs:

| | |
|------------------------|---------------------------|
| 6 plums (black beauty) | 1 tbs. Electra wine |
| 2 cups water | 1¾ sheets gelatin |
| ½ cup sugar | 16 specs edible gold leaf |

Bring sugar and water to a boil in a small saucepan. Place plums in a pan, 2 inches high, 8 inches long and 6 inches wide, add sugar and water. Bake slowly at 275F stirring every 15 minutes until plums have shrunk to ½ their normal size. The skins will have fallen off and the mixture will be mushy and bright purple. Remove from oven and gently strain through cheese-cloth. Add the Electra wine to 1 cup of the strained plums, bring to a boil and remove from heat. Soak the gelatin in cold water for 5 min., remove from the water, and stir into the plum juice. Pour into 1½ oz timbale molds and refrigerate for 8 hours. To remove from molds, dip in warm water for 10 seconds, turn upside down, pop out onto plates, and re chill. When firm, remove from refrigerator and decorate with 1/16 inch dots of edible gold leaf. Return to refrigerator.

Apricot Crumb Cake with Honey Ice Cream

Mark Ilvonen

Melons Catering

Sausalito

2000 San Francisco Electra Competition

This dessert, tied for first place in 2000 in San Francisco had a lovely fresh apricot character which mated beautifully with the honey ice cream and Electra.

Apricot Crumb Cake:

| | |
|----------------|------------------------------|
| 1 cup sugar | 2½ cup flour |
| 7 oz. butter | 1 tsp. baking powder |
| 3 eggs | 1 tsp. salt |
| 1 tsp. vanilla | 10 apricots, peeled & sliced |

Combine cream, sugar, butter and vanilla. Add eggs, one at a time. Scrape bowl. Add flour and baking powder. Mix at high speed for one minute until light and fluffy. Place in 10" round pan. Press sliced apricots into batter and top with crumbs mixture below. Bake at 350F for 45-50 minutes.

Crumb Topping:

| | |
|---------------|-------------------|
| ½ cup flour | 3 oz. cold butter |
| ½ cup sugar | 1 tsp. vanilla |
| Pinch of salt | |

Mix the ingredients until crumbles and resembles the size of small peas.

Honey Ice Cream:

| | |
|-------------|------------------------|
| 6 yolks | 2 cups half and half |
| ¾ cup honey | 1 tsp. vanilla extract |

Whisk yolks and honey until light and fluffy. Scald half and half gradually. Pour hot half and half into yolk mixture while stirring rapidly. Place the mixture over simmering water in double boiler and heat slowly, stirring constantly until it is thick enough to coat the back of a wooden spoon. Remove, strain and cool. Freeze in ice cream freezer. Serve cake with ice cream and a glass of Electra.

Tahitian Vanilla Panna Cotta, Kumquat Gelee with Apricot and Yuzu Sauce

Della Gossett

Atlas Restaurant

New York

2000 New York City Electra Competition

This Panna Cotta by Della Gossett of Atlas Restaurant received first place in New York City in 2000. It incorporated stone fruit with an accenting note, in this case Yuzu, a Japanese citrus with an aroma unlike anything found in Western citrus.

Tahitian Vanilla Bean Panna Cotta:

10 oz. whole milk 1 Tahitian vanilla bean

½ cup sugar 8 oz. heavy cream

3 sheets of gelatin 8 oz. crème fraîche

Heat milk, sugar and vanilla bean to a boil. Set aside. Bloom gelatin in cold water. Squeeze water out of the gelatin after it has been softened and dissolved into hot milk. Pour hot milk mixture through a chinois into a bowl and place it over an ice bath. Stir until the milk starts to thicken. Whip heavy cream and crème fraîche until they reach soft peaks. Fold whipped cream and crème fraîche into the milk mixture. Pour into ramekins and place in the cooler until set.

Candied Kumquats:

1 cup kumquats, cut in half 16 oz simple syrup*

Place kumquats in a pot and cover with cold water. Heat until the kumquats and water come to a boil. Strain the kumquats from the hot water and place them back into the pot. Cover with cold water and repeat once more. Place strained kumquats back into the pot and cover with simple syrup. Cook the kumquats until they are translucent and the syrup has thickened. Set aside to cool. Strain the syrup from the kumquats and reserve the syrup for Orange-Kumquat Gelee. Finally, squeeze the inside from each kumquat and discard. Chop the kumquat peel until finely minced.

*Simple Syrup:

2 cups water + 1 cup sugar

Combine the ingredients in a saucepan and simmer until the sugar is dissolved, stirring occasionally. Cool to room temperature, pour into a glass jar, cover, and store in the refrigerator until ready for use.

Makes 2½ cups.

Valencia Orange-Kumquat Gelee:

4 sheets gelatin fresh lemon juice to taste
Kumquat syrup 16 oz. valencia prange juice, freshly squeezed

Bloom gelatin in cold water. Squeeze excess water from the gelatin and place in a small sauce pan. Add a small amount of the orange juice to the gelatin and heat just until the gelatin has melted. Add gelatin mixture to the fresh juice and add kumquat syrup and lemon juice to taste. Pour in a shallow pan and place into the cooler until set. Scrape gelee with a fork when ready to serve.

Apricot Sauce:

8 oz. water 6 apricots, pitted and quartered
2 oz. sugar lemon juice to taste
simple syrup

Place apricots, water and sugar in a small sauce pan. Cook apricots until soft. Puree apricots and pass through a chinois. Add simple syrup to taste and thin out if necessary. Add lemon juice to taste. Cool.

Yuzu-Orange Juice:

4 oz. Yuzu juice (Japanese citron juice)
(Yuzu juice can be found in Japanese markets)
2 oz. Valencia orange juice, freshly squeezed

Blend the yuzu and orange juices together

To assemble, loosen the panna cotta from the ramekin by sliding a small off-set spatula or knife around the panna cotta. Dip the ramekin in hot water for a few seconds and invert the panna cotta onto a plate. Place small spoonfuls of the Orange-Kumquat Gelee around the panna cotta. Place a small amount of the candied kumquat on top of the gelee. Spoon the Apricot Sauce and the Yuzu-Orange Juice around the plate. Garnish with brightly colored edible flowers if desired.

White Nectarine Fraise Des Bois Napoleon with Scented Lemon Verbena Mascarpone Mousse

James Foran

Silks

San Francisco

2000 San Francisco Electra Competition

This dessert, tied for first place in 2000 in San Francisco, employed stone fruit with an accenting agent, lemon verbena, to create the sort of taste excitement which seems to best accompany Electra.

Lemon Verbena Mascarpone Mousse:

| | |
|------------------|------------------------------|
| 1½ cup sugar | 2 cup heavy cream |
| 8 egg yolks | 3 cups Mascarpone cheese |
| 1 pinch salt | 6 leaves fresh lemon verbena |
| 4 sheets gelatin | ½ vanilla bean, seeds only |

Scald the heavy cream with lemon verbena leaves. Let steep 30 minutes. Chill and strain. Whip cream with Mascarpone cheese to a soft peak. Put aside in refrigerator. Whip egg yolks with vanilla bean seeds. Place gelatin sheets in cold water with ice to bloom. At the same time place sugar in a stainless sauce pan with ½ cup water. Dissolve sugar in water and cook to a medium ball. Pour slowly into egg yolks while whipping. Add bloomed gelatin sheets and salt. Continue to whip until room temp. Fold egg mixture into Mascarpone mixture. Chill until ready to use.

Fraise De Bois:

¼ cup sugar
1 tbs. lemon juice
3 pints fraise de bois
white and red, cleaned
and dry

White Nectarine Compotes:

¼ cup sugar
1 tbs. lemon juice
1 pinch salt
6 each white nectarines, peeled
and diced

Compote:

Mix ingredients together.

Phyllo Layers:

9 sheets phyllo
4 tbs. clarified butter, warmed
4 tbs. powdered sugar

Brush a thin layer of butter on one sheet of phyllo. Sprinkle a little powdered sugar over butter. Repeat process and cover with third sheet of phyllo. Place a clean towel on top and roll with rolling pin to remove any air bubbles. Repeat entire process with the rest of the phyllo. Cut into 3"x3" pieces and bake between paper and 2 flat sheet pans at 325F for 12 minutes.

To assemble, place one phyllo layer on plate. With a #10 tube, pipe a circle of mousse around phyllo. Fill with nectarine compote. Place a second layer of phyllo on top and repeat filling this time with fraise de bois compote. Top with third layer of phyllo and dust with powdered sugar. Garnish with one white and one red fraise de bois on top of the napoleon and a little strawberry coulis on the plate. Serve with Electra wine.

Trilogy of Apricot

Bruno Feldeisen

Patina, Pinot Bistro

Los Angeles

1993 Los Angeles Electra Competition

In this winning dessert which consisted of three different apricot presentations, (an apricot terrine, an apricot filo tart, and an apricot sauce) the judges found the delicate apricot flavors and pleasing tartness to be in perfect harmony with similar flavors in the wine.

Crème Brulee Mix:

| | |
|-------------------|--------------|
| 1 qt. heavy cream | 7 oz. sugar |
| 1 vanilla bean | 10 egg yolks |

Cut vanilla bean lengthwise. Mix together with sugar and egg yolks, and slowly add cold cream while stirring. Strain through a fine sifter and store cold.

Braised Apricots:

20 apricots

Cut apricots in half. Place on tray and bake at 300F 10 to 15 minutes until soft. Let cool.

Brioche:

| | |
|---------------------|--------------------------|
| 11 oz. diced butter | 23 oz. all purpose flour |
| 1 oz. salt | 9 eggs |

Starter:

| | |
|------------------|-------------------------|
| 2 oz. sugar | 3 oz. all purpose flour |
| 1 tsp. dry yeast | 5 oz. warm water |

Make starter: Mix together flour, sugar, dry yeast and water and let rise on top of oven. Place all the other ingredients in a mixing bowl. Using a paddle, add the starter and mix slowly until the dough comes together. Let rest overnight. Divide dough into 4 oz. balls and place in brioche loaf pans, 4 to a pan. Let rise and bake at 325F for 40 minutes. Cool and slice into 1/4" slices.

Apricot Sauce:

| | |
|----------------------|--------------------|
| 1 lb. fresh apricots | 4 oz. ginger |
| 4 oz. sugar | 1 cup Electra wine |
| 1 cup water | |

Peel, cut and dice ginger. Place all ingredients into a heavy sauce pan and boil for 15 minutes. Blend until smooth. Strain and cool.

Filo tarts:

| | |
|-------------------|--------------------------|
| 1 roll filo dough | 12 oz. hot melted butter |
| 15 oz. sugar | 15 oz. almond powder |

Mix almond powder with sugar. Brush a layer of filo dough with butter. Sprinkle with sugar and almond powder. Apply a second layer of dough. Brush, sprinkle, and repeat for a total of six layers. Cut rounds 6 inches wide, place in tart molds, cool and bake at 300F for 10 minutes.

Pastry cream:

| | |
|--------------------------------|--------------|
| 1 qt. milk | 9 yolks |
| 2 oz. flour | 10 oz. sugar |
| 1 vanilla bean, cut lengthwise | |

Add vanilla bean to milk and bring to a boil. Mix yolks with sugar and flour. Add hot milk, mix, and heat to boiling until mixture becomes very thick.

Apricot terrine:

Spray 10 molds (1-1½ cup capacity) with Pam or similar mold release. Place 2 baked apricot halves, a little crème brulee mix, and slice of brioche into each. Add one more layer of apricot, crème brulee and brioche. Bake the molds in a water bath at 300F for 25 minutes. Cool down, and flip over to unmold.

Filo tart apricot:

Place 2 Tbs of pastry cream onto each filo tart. Add 4 baked apricot halves and sprinkle with sugar. Caramelize using a propane torch.

Plating:

Place one apricot terrine and one filo tart onto each plate. Sprinkle plate with apricot sauce. Serve with a glass of Electra.

Dark Chocolate Passion Parfait with Banana Cream Brulee and Tangerine Compote

Diva at the Metropolitan Hotel

Vancouver, British Columbia

2000 Vancouver Electra Competition

This is perhaps the only dessert which involves a significant chocolate flavor which has won one of our Electra competitions. The spectacular chocolate dessert which specifies three kinds of Valhrona chocolate is accented with tangerine and passion fruit.

Macadamia Nougat:

| | |
|-------------------------------|-----------------------|
| 100 gm natural sliced almonds | ½ lemon juiced |
| 50 gm sliced macadamia nuts | 55 gm unsalted butter |
| 230 gm white sugar | |

Combine nuts and roast in a 350F until light brown, keep warm. Combine sugar, lemon juice and 50ml water, bring to the boil over medium flame and cook to a light amber. Add nuts and continue to cook for 2 minutes, add butter and cook 1 minute. Spread on a warm, lightly oiled sheet pan and roll to 2 millimeters thick. Using a 2 centimeter oval cutter, cut 10 pieces and grind remaining nougat to a powder the consistency of cornmeal.

Macadamia Base:

60 gm ground nougat 75 ml grapeseed oil
170 gm Valhrona Jivara Milk Chocolate
50 gm Valhrona Manjari Dark Chocolate
125 ml crushed tuille cookies

Chop chocolates and melt over bain-marie. Add oil, nougat and tuille. Have ready ten acetate lined molds, each five and a half centimeters diameter, six and a half centimeters tall. Pour fifteen milliliters into each mold and chill.

Parfait:

200 gm Valhrona manjari dark chocolate
4 sheets gelatin, soaked 100 gm white sugar
100 ml passion fruit puree 50 ml water
100 ml mango puree 2 large eggs
2 large egg yolks 300 ml heavy cream, soft whipped

Chop and melt chocolate oven bain-marie, combine water and sugar and cook to 240F. Combine eggs and yolks, while machine is running on high speed add hot sugar syrup, then add gelatin and whip three minutes. Fold fruit purees with whipped cream and fold egg mixture with chocolate. Fold cream into chocolate and pipe into molds and chill.

Banana Brulee:

200 gm white sugar 3 eggs
1 lt. heavy cream 10 egg yolks
3 bananas, chopped 1 vanilla bean, scraped

Combine cream, vanilla bean, bananas and half the sugar in a saucepan and simmer over medium flame for 10 minutes. Combine eggs, yolks and remaining sugar, whisk in strained cream. Line a nine by nine inch baking pan with parchment paper and pour mixture to four centimeter depth. Bake in a water bath at 325F for one hour or until set, chill.

Passion fruit sauce:

250 ml tangerine juice 30 gm clear gel
250 ml passion fruit puree 30 gm white sugar
250 ml Simple Syrup (see previous recipe)

Combine sugar and gel, set aside. Combine fruit juice, fruit puree, and simple syrup. Bring to boil and whisk in gel mixture, strain and chill.

Tangerine compote:

10 tangerines 5 leaves lemon balm
125 ml passion fruit sauce

Peel and segment tangerines, add passion fruit sauce. Juilenne lemon balm and add to fruit, chill.

To assemble, on ten dinner plates, place parfait slightly off center. Remove macadamia base from mold and acetate. Remove brulee from pan and cut a four centimeter diameter round place onto macadamia base. Sprinkle with white sugar and caramelize, place next to parfait. Place fifteen milliliters of tangerine compote beside brulee, then a small pool of passion sauce. Place the nougat cutout in a forty-five degree position in the top of the parfait. Serve with Electra wine.

Electra Sorbet

December 1, 1993

Since Electra has only 4% alcohol (most wines have at least 12%), it is easy to freeze. Electra sorbet may be the best sorbet you have ever had: Place a bottle of Electra in the freezer until it gets very cold. Don't allow it to freeze solid. Pour into an electric ice cream maker and freeze according to the manufacturer's instructions until it forms a smooth slush which will hold its shape in a spoon. Place in a frozen serving dish and return to the freezer for about 2 hours until it is fairly hard. Serve as dessert or an intermezzo between courses.

Chapter 6 Desserts to accompany a sweet plumy port style wine



In most of the world, the designation “port” is regarded as not only a type of wine but a legally protected appellation, the traditional fortified wine from the Douro region of Portugal. I agree with this idea but was in a quandary about how to refer to my own port style wines. Fortunately, “Port” is also the nautical term for “left” which makes “starboard” (nautically on the right) a delightful euphemism for port.

Although port is often drunk by itself, certain foods, stilton cheese for example, can improve the taste of port, which is sometimes hot (alcoholic) tasting. Since our Starboard, like other ports has a full 20% alcohol, chefs working on desserts to accompany it must be attentive to the affect of the dessert on the perception of hotness as well as looking for pleasing flavor interactions.

Port in the style of our Batch 88 stands up beautifully to rich spicy foods, to chocolate, and to blue cheese. Good ports have a spicy component to their flavor and several chefs have used spices such as anise, coriander, cloves, black and white pepper in their desserts

Batch 88, which is made from fully ripe fruit, also has a fig like quality and it is this aspect in particular which seems to intrigue many of the chefs. Other sweet fruity ports may be substituted for Starboard Batch 88 to accompany these recipes.

Plum Tart with Spiced Port Sorbet on a Starboard Tack

Diane Ritzer

Fenix at the Argyle

West Hollywood

1997 Starboard Batch 88 Pairing Competition Southern California

In this dessert which won the pairing competition in Los Angeles in 1997, slices of ripe plums rest in almond cream on a chocolate crust accompanied by an anise, coriander and clove spiced port sorbet. The dessert worked on two levels: 1) a sweetness level in perfect balance to that of the wine, and 2) the flavor of anise and clove remaining in the mouth adds a pleasantly spicy note to the following sip of starboard.

Chocolate Pate Sucre:

| | |
|--------------|--|
| 4 tbs. cocoa | 6 oz. sweet butter |
| 2 cups flour | $\frac{3}{4}$ cup confectioner's sugar |
| 1 egg | |

Preheat oven to 350F. Mix butter and sugar until it reaches a "cornmeal" stage. Mix in cocoa, then flour, and finally the egg. Refrigerate.

Almond Cream:

| | |
|-------------------------|-------------------------|
| 4 oz. butter | $\frac{1}{2}$ cup flour |
| $\frac{1}{2}$ cup sugar | 3 eggs |
| 1 cup almond powder | |

Beat butter and sugar until smooth. Add almond powder, flour and fold in eggs. Beat well on high speed in a mixer. Set aside.

Plums:

| | |
|-------------------------|-------------------------|
| 2 tbs. Port | 3-4 ripe plums, sliced |
| $\frac{1}{2}$ cup water | $\frac{3}{8}$ cup sugar |

Bring water to a boil in a small saucepan and add sugar. Stir until dissolved. Add port and reduce to $\frac{1}{2}$ volume. Remove from heat and add plums. Allow to macerate for 30 minutes.

Starboard Sorbet:

| | |
|---------------------------------|---------------------------------------|
| $\frac{1}{2}$ bottles Starboard | $\frac{1}{2}$ tsp. anise, crushed |
| 7 cloves, crushed | $\frac{1}{2}$ tsp. coriander, crushed |
| 1 cup simple syrup | |

Boil Starboard for 5 minutes to remove alcohol. Add spices. Allow to cool. Strain. Add simple syrup. Freeze in an ice cream machine. Divide almond cream between tart shells and arrange plum slices on top. Bake at 350F for 15-20 minutes until browned. Allow to cool. Serve tart with a scoop of Starboard sorbet accompanied by a glass of Starboard Batch 88.

Emmanuel Bistro's Dim Sum

Tom Munoz

Studio City

Emmanuel Restaurant

2003 Starboard Batch 88 Pairing Competition

This dessert received second place in the 2003 Starboard competition in San Francisco.

Burnt Jasmine Pudding

Rice Pudding

| | |
|-----------------------|--------------------|
| 1 cup Jasmine rice | 6 egg yolks |
| 1 star anise | 4 oz. sugar |
| 1 tsp. honey | ½ vanilla bean |
| 2 tsp. sugar | 2 lavender flowers |
| 2 cups water | 1 cup cream |
| 1 oz. sugar to brulee | |

Rice Method:

Bring water to boil with star anise, honey & sugar. Add rice, return to boil. Reduce heat and cover. Cook 15-20 minutes. Set aside and cool.

Pudding Method:

Add 2oz. sugar to egg yolks and whisk until eggs become velvet in texture. In a saucepan bring cream to a soft boil with vanilla bean, 2oz. sugar & lavender. Slowly add hot cream to egg mixture. Strain and set aside to cool. In a baking dish place rice on the bottom. Pour Pudding mixture over the rice and place into a water bath. Cover with plastic wrap and bake 20 minutes at 375 degrees F. Set aside to just warm. Sprinkle with sugar and brulee with torch. Serve with Batch 88.

Jellied "88"

| | |
|--------------|---------------------------|
| 2 star anise | 4 cups Starboard Batch 88 |
| 4 tbs. sugar | 2 gelatin packs |

Method:

Mix 1 cup Batch 88 with gelatin. Heat 3 cups Batch 88 with star anise. Add to Batch 88 & gelatin. Mix 2 minutes, add sugar. Strain and cool over night. Serve with Batch 88.

Wonton

| | |
|--------------------------|--|
| ½ cup dry cherries | zest of 1 orange |
| 2 tbs. sugar | ½ cup shredded coconut |
| 1 egg yolk | 24 wonton skins (Wing Hing) brand works best |
| 1 cup Starboard Batch 88 | |

Cherry Method:

In a saucepan cook cherries with Batch 88 and sugar. Cook until cherries absorb all Batch 88. Do not waste a drop. Set aside and cool. When cool chop cherries and combine with coconut and orange zest. Place wonton on work table and divide filling evenly among wonton skins and fold over into triangles. Use egg yolk to seal edges. Deep fry in canola oil or blanch in boiling water for dumplings. Serve with 88 Chili-Chocolate Sauce and Batch 88.

88 Chili-Chocolate Sauce:

4 cups Starboard Batch 88 2 dried California chilies
8 oz. bittersweet dark chocolate

Method:

Clean chilies by washing and removing seeds. Place into a saucepan with Batch 88 and reduce by half. While hot, whisk in chocolate. Strain, set aside, and let chocolate sauce set. Serve cool with wontons as a dipping sauce or with pudding and Batch 88.

Fig Brioche Strata with Cherry Sauce and Candied Walnuts

July 14, 2003

Nancy Bardakos

Steamers Grillhouse

Los Gatos

2003 Starboard Batch 88 Pairing Competition

This dessert was awarded third place in the 2003 Starboard competition in San Francisco.

| | |
|---------------------|----------------|
| 1 lb. fresh figs | 12 egg yolks |
| 2 loaves brioche | 1 vanilla bean |
| 3½ cups heavy cream | 1 cup sugar |
| ½ cup whole milk | 1 cup Batch 88 |
| Turbinado sugar | |

Method:

Quarter figs, place in non-reactive pan/bowl. Pour Batch 88 over and set aside. Combine milk and cream in medium sauce pan. Scrape vanilla bean into cream mixture, scald mixture. Whisk together sugar and yolks. Temper sugar mixture with cream mixture. Add remaining cream mixture. Strain through fine sieve into clean container. Allow to cool, or refrigerate until cool. Remove crust from brioche loaves. Slice enough ¾ inch thick slices

to cover the bottom of 9x13 pan in one layer. Pour one cup of custard mixture evenly over brioche slices. Allow to soak for ten minutes. Add ½ cup of custard over slices again. Wait ten minutes. Cut enough ½ inch thick slices of brioche and lay them flat on a rimmed baking sheet. Pour one cup of custard evenly over slices. Wait ten minutes.

Arrange figs over brioche slices in pan. Carefully place soaked ½ inch slices in one layer over the figs. Pour remaining custard evenly over assembled strata. Allow to soak for ten minutes. Generously sprinkle Turbinado sugar over top. Cover with foil. Place pan in water bath. Bake for one hour at 300 degrees F. Uncover and bake for an additional 45-60 minutes or until center feels fairly set. Serve warm with cherry sauce and candied walnuts.

Cherry Sauce

| | |
|--------------------------------|-----------------|
| 2¼ cups sugar | ½ cup water |
| ¾ cup water | 1 tbs. Batch 88 |
| 1 cup sour cherry fruit spread | |

Combine sugar and ¾ cup water in medium—heavy saucepan. Cook until sugar is caramelized. Remove from heat. Slowly add fruit spread and then water and Batch 88.

Candied Walnuts

| | |
|-----------------|------------------------|
| 1 cup sugar | 4 cups shelled walnuts |
| 5 tbs. water | ½ tsp. ground ginger |
| ½ tsp. cinnamon | |

Combine sugar, spices, and walnuts in large bowl. Add water. Toss to completely coat walnuts with sugar. Spread walnuts out in one layer on baking sheet lined with parchment paper. Bake at 350F for 15-20 minutes or until nuts are toasted. Allow to cool completely, then break apart into individual nuts.

Almond and Port Cookies

October 3, 1984

A recipe from Northern Portugal

Cream ½ cup softened butter with ½ cup sugar in a bowl. Add 2 egg yolks, one at a time, beating well after each addition. Stir in 1 cup finely chopped blanched almonds, ¼ cup port, 1 teaspoon grated lemon rind, and ½ tsp each of almond extract and salt. Blend in 1 cup flour, form the mixture into a ball, and drop the dough by teaspoon 2 inches apart onto buttered baking sheets. Bake in a preheated hot oven (400F) for 12-15 minutes or until golden. Makes 48 cookies.

Crispy Baked Filo Puffs Filled with Gorgonzola Cheese, Figs and Cherries

Robert Cheong
Park Hyatt Hotel
San Francisco
1996 Starboard Batch 88 Pairing Competition

Robert Cheong received first place in the 1996 San Francisco competition for his wine harmonizing red fruit and fig flavors and tangy counterpoint of Gorgonzola saltiness.

Poached Fruit:

| | |
|------------------------|-------------------------|
| 1 cup figs (in halves) | ½ cup cherries (pitted) |
| 1 cup sugar | 1 cup water |
| 2 lemons, juiced | |

Boil together sugar, water and lemon juice. Place figs and cherries in separate containers and divide hot liquid between them.

Cover and allow to cool.

Chesse Filling:

| | |
|--|--------------|
| 1 cup Gorgonzola cheese | 1 tbs. sugar |
| 2-3 tbs. shaved bitter or semi-sweet chocolate | |

Fold together cheese, chocolate and sugar until lightly mixed.

Starboard Cherry Syrup:

| | |
|---------------------------|-------------------------|
| 1 cup sugar | ½ cup cherries (pitted) |
| 2 cups Starboard Batch 88 | |

Heat Starboard, cherries and sugar in sauce pan. Reduce until mixture thickens to a “syrup”. Blend and strain. Cool to room temperature.

Filo Puff Assembly:

| | |
|---------------------|-------------------------------------|
| 3 tbs. sugar | 1 tsp. cinnamon |
| 4 oz. melted butter | 12-16 sheets of filo pastry (8”x8”) |

Combine sugar with cinnamon and set aside. Brush evenly one square of filo with melted butter. Combine ½ fig, 1 tbs. cheese filling and 2 cherries and form into a ball. Place ball on one corner of filo, roll and wrap forming a small pouch. Continue with the rest of the figs, cheese filling, cherries and filo squares. Place 12-16 pouches on a greased cookie sheet. Brush tops with melted butter and dust with cinnamon-sugar mixture. Chill completely (½ - 1 hour). Bake at 325-350F for 10-15 minutes until golden brown.

Serve at room temperature laced with cherry syrup and a glass of Starboard Batch 88.

Stilton Cheese and Black Pepper Raviolis with Warm Mulberry Sauce and Asian Pears

Ken Baroski

Hollywood Athletic Club

Hollywood

1996 Starboard Batch 88 Pairing Competition

This dessert received third place in the 1996 competition in Los Angeles. Stilton and port are a classic natural combination, the Stilton making some fiery ports taste smoother, but it was really the combination of warm ripe fruit and pepper which made the Starboard's flavors dance on the palate.

| | |
|----------------------|---|
| 4 oz. Stilton cheese | 1 tbs. fresh course ground blackpepper |
| egg wash | 16 each gyzoa skins (round won ton skins) |
| ½ cup water | ½ cup sugar |
| 1 Asian pear | 1 pint fresh mulberries |
| 2 sprigs mint | |

Combine cheese and black pepper in small mixing bowl. Place eight gyzoa skins on work surface and brush with egg wash. Divide cheese into eight portions and place on top of gyzoa skins. Place remaining eight gyzoa skins on top and seal edges with fingers. Crimp edges of raviolis with a fork.

Pour water and sugar into a medium sauce pan and bring to a boil over high heat. Add mulberries and reduce heat to medium. Cook until berries are soft. Transfer sauce to a blender and puree until smooth. Strain through cheesecloth or fine strainer. Adjust consistency with water if necessary. Return sauce to low heat to keep warm.

Boil raviolis in unsalted water for 4-5 minutes. Ladle 2 oz. of sauce into bottom of a pasta bowl. Place four raviolis on top of sauce. Thinly slice the pear and fan slices on top of the ravioli.

Garnish with a sprig of mint and serve with glass of Starboard Batch 88.

Chocolate Espresso Pot de Crème

November 15, 1987

Joyce Goldstein

Square One Restaurant

San Francisco

Usually chocolate desserts are great with Essensia or Elysium but there is something about the coffee flavor in this that makes it go better with our port. I don't really recommend it with Essensia or Elysium.

| | |
|--------------------|--|
| 3 cups heavy cream | ¼ pound decaffeinated espresso beans |
| 6 egg yolks | ¼ pound unsweetened chocolate, chopped |
| 2 tbs. sugar | ½ pound of semi-sweet chocolate, chopped |
| pinch of salt | |

Scald the cream. Then add the coffee beans and allow this mixture to steep for two and a half hours. Strain the cream and scald it again, but do not let it boil! Pour the cream over the chopped chocolate and stir carefully until the chocolate dissolves. Whisk the yolks with the sugar and stir into the chocolate cream. Add the pinch of salt. Allow the mixture to come to room temperature. Preheat the oven to 325F.

Pour the custard into 8-10 ramekins. Place these in a pan of hot water and cover them with foil. Bake for 20 minutes and then check on them. They should shake like "jello" but not be runny. Remove the custards from the oven and the water bath. Let the custards come to room temperature before refrigerating. Cover them well. Bring to room temperature before serving.

Pan de Porto (Port and Chocolate Torte)

November 15, 1987

Joyce Goldstein

Square One

San Francisco

| | |
|------------------------------|---------------------------|
| 4½ oz. bittersweet chocolate | 5 eggs, separated |
| 2 oz. unsweetened chocolate | ¾ cup sugar |
| 2/3 cup sweet butter | 1/3 cup sifted cake flour |
| ½ cup Quady port | 2 tsp. vanilla |
| 2 Tbs. maretto liqueur | pinch of salt |

Combine the first 5 ingredients in a stainless steel bowl or pot and place in a pot of hot water on the stove. Allow the chocolates to melt. Then set this mixture aside until it is at room temperature. Preheat oven to 350 degrees.

Beat the egg yolks with ½ cup of sugar until they hold a ribbon. Set aside. Beat the whites until foamy, add ¼ cup of sugar and beat to a medium soft peak. Add the cooled melted chocolate to the yolks, the vanilla and the salt. Then fold in the flour and egg whites until the mixture is just combined. Pour the mixture into a 9x4x3 inch loaf pan, cover it with plastic wrap and place the pan in a hot water bath. Cover all of it with foil.

Bake for 40 to 50 minutes, or until a toothpick comes out clean. No Longer! Remove the pan from the oven and from the hot water bath. Allow the cake to cool before removing it from the pan.

Triple Chocolate Portcake

January 6, 1984

Jeanette Magdycz

The following is a letter we received in 1983 from one of the readers of our newsletter: The Dessert Wine Digest.

| | |
|------------------------|---------------|
| ¼ cup port wine | ½ cup butter |
| 3 oz. baking chocolate | 3 egg yolks |
| 1 cup sugar | ¾ cup flour |
| 3 egg whites | 1/8 tsp. salt |

This is a chocolate lover's passion. Devastatingly rich and further enhanced aromatically by the mingling of Port and chocolate while baking. Serve in thin slices as you would the finest cheesecake whose velvet-like texture it resembles.

In a small saucepan bring ¼ cup port wine to boiling point. Reduce heat immediately to warm and add ½ cup butter and 3 oz. baking chocolate to melt. Cool.

In a bowl, beat 3 egg yolks + 1 cup sugar until well blended. Add ¾ cup flour alternately with the cooled port wine mixture in about 3 parts, blending thoroughly.

In a separate bowl whip until stiff the 3 egg whites with 1/8 teaspoon salt. Fold into the batter. Don't be afraid to fold vigorously on the first 3rd, as the mixture is quite thick in the beginning. Bake in a well-greased 8" round cake tin at 325F for about 30 minutes.

Due to the richness of this cake, no icing or frosting is necessary but it is indeed good showmanship if you must. Dust with powdered sugar, top with whipped cream topping. If you split and fill the cake, we suggest baking it in a 6-6½" tin. Our choice of filling was blackberry preserves. Maybe iced with chocolate butter cream frosting.

Orange Scented Ricotta Mousse Dome with Chocolate Crème Brulee Center

July 14, 2003

Christopher A. Wilson

Napa Valley

Brix Restaurant

2003 Starboard Batch 88 Pairing Competition

This dessert received first place in our 2003 Batch 88 Competition in San Francisco. The judges were impressed by the way the ricotta cheese helped to form a balanced meeting between the fruit and chocolate elements.

Dark Chocolate Crème Brulee:

16 oz. heavy whipping cream

½ cup Turbinado sugar

1 each vanilla bean, split and scraped

pinch kosher salt

½ cup egg yolks (approximately 3)

6 oz. Felchlin Maracaibo chocolate 65%, chopped fine (or any super-premium dark chocolate)

Method:

In a saucepot bring the cream and vanilla bean to a scald, meanwhile, in a bowl, lightly whisk together the egg yolks, sugar and salt. Place the chopped chocolate in a separate bowl. When the cream reaches a scald, pour approximately half over the chocolate and gradually pour the rest over the egg yolk mixture, whisking as it is added. Stir the chocolate mixture to make sure that it is completely melted, then add to the yolk mixture. Strain. Place in a 2 oz. flexipan cylinder mold and bake in a waterbath @ 300 degrees F till set. The custard will jiggle like jello in the center. Freeze overnight. Unmold and keep frozen till needed.

Orange Scented Ricotta Mousse:

8 oz. Felchlin Mont Blanc 31% (or any super premium white chocolate)

2 each whole eggs

¼ cup sugar

½ tsp. kosher salt

12 oz. heavy whipping cream

½ tsp. vanilla extract

1 sheet gelatin, bloomed in cold water

1/8 tsp. orange oil (Boyajian)

1 cup Bellwether Farms Jersey Cow Ricotta, room temp.

Method:

Place the white chocolate in a bowl over warm water to melt. Place the cream in a mixing bowl and whip to firm peaks, set aside. Bloom the gelatin in 2 oz. of cold water and set aside. Combine the eggs, sugar, salt, and oil in a separate mixing bowl and place over a double boiler, whisking until the mixture reached 148 degrees F. Transfer the mixture to a mixer and whip on high speed until the mixture is cool, stiff and whipped to firm ribbons. Be sure the ricotta is about room temperature, and note that if high quality artisan ricotta is not available, store bought commercial ricotta may be used, but the cheese must be placed in cheesecloth overnight in the fridge and left to drain; and I can't guarantee the flavor will be nearly as good.

Now that all the components are ready, just assemble. Begin by folding the whipped egg mixture into the warm melted chocolate; fold gently until it is homogeneous. Then gently fold the whipped cream into the ricotta. Warm the gelatin to about 110 degrees F and temper it into the whipped cream mixture, quickly fold the cream mixture into the chocolate/egg mixture and fold until smooth and homogeneous.

Port Roasted Fig Tart in a Walnut-Pepper Crust with Caramelized Brie

Leslie Bilderback

1996 Starboard Batch 88 Pairing Competition

1. Filling: Place two dozen halved figs in a shallow roasting pan. Pour in port to cover figs halfway. Drop in a split vanilla bean and a sprinkle of sugar (sugar quantity should be determined by the quality and ripeness of the figs). Roast in a hot oven until the wine is reduced, and the figs are tender and fragrant. Remove from oven and cool completely. Strain off figs, and use the remaining liquid for the sauce.

2. Smash whole peppercorns with the bottom of a heavy pan. Pepper should be coarse.

3. Crust: Cream together— 4 oz. butter 3 3/4 oz. sugar 1/2 cup toasted chopped walnuts.

Add: 1 egg yolk 1 tsp. vanilla extract 1 tsp. milk

Sift and add: 6 3/4 oz. flour 1 tsp. baking powder 1 tsp. salt

1 tsp. mignonette (cracked) black pepper

Mix until smooth, then wrap and chill the dough before use.

4. Roll out dough to 1/4—inch thick, and line several 3 inch flan rings.

5. Fill the shell 3/4 full with the drained roasted figs, about 2 figs per tart. Bake in a 350F oven until the crust is golden brown. Remove from the oven and cool to room temperature.

6. For the cheese topping: Cut the rind off of a chilled wedge of ripened Brie. Use about 6 oz. Allow the cheese to come to room temperature, then cream it until smooth, either by hand or in a mixer with a paddle attachment.

7. Leaving the flan ring on the tarts, spread the softened Brie on top of the figs, flush with the ring.

8. Sprinkle the cheese with raw sugar, and caramelize it, using a blow torch. Leave the ring on until you are ready to serve.

9. Reduce the reserved liquid for sauce, pepper or port. The sauce should be fairly thick, but pour-able.

To serve, place the tart in the center of a plate and remove the ring. Pour sauce around the tart, and garnish with candied walnuts.

Chapter 7 Using Dessert Wines to accompany savory (non sweet) foods

The modern practice of using dry wines with savory (non sweet) foods is the result of preferences which have developed over time in wine drinking countries. Individuals not accustomed to drinking table wine regularly with meals frequently prefer a sweet beverage—for example a soft drink, lemonade or sweetened ice tea or other sweet alcoholic beverage with their meal, finding dry table wines too sour.

In times past the aristocracy in France and Russia frequently drank sweet wines such as Sauternes with rich foods such as lobster, oysters, and foie gras. The tradition continues today in the case of foie gras with Sauternes. Restaurateur Jeremiah Tower once remarked that one of his favorite pleasures is cold roast beef with Chateau d'Yquem. An aficionado once recommended Essensia to accompany Roast Turkey with cranberry sauce because of the richness of turkey and the cranberry accompaniment.

Cheese is an excellent example of non sweet food working with sweet wine. Foods which have a high fat content coat the palate making wines with more alcohol taste smoother. That is why port is often served with Stilton Cheese. In the case of Elysium with blue cheese though, it is the payoff of ripe red fruit in the wine against the tang of penicillin in the cheese which makes it work. Essensia, interestingly enough is a very nice accompaniment to chevre which is not particularly high in butterfat. It seems to have something to do with that apricot character in the Essensia.

Back in 1990 we departed from our traditional dessert pairing competition and instead of preparing a dessert chef contestants were asked to create an entrée to accompany Essensia. Rick Scott executive chef at the San Francisco Park Hyatt Hotel entered rabbit cooked in three ways with a sweet piquant sauce. The rabbit was garnished with dried apricots, bacon and arugula and served with Roquefort filled filo pouches.

Rabbit with dried apricots and roquefort in filo

Rick Scott

Park Hyatt

San Francisco

1990 Essensia Entrée Contest

Rabbit with Dried Apricots and Roquefort in Filo

Although chicken may be substituted, rabbit has a richer flavor. The rabbit is cooked in three ways: shoulders stewed, legs braised, and loin roasted. The sauce, from Essensia caramel, chicken broth and dry wine is sweet and piquant, (from the acidity in the wine) and tastes unbelievably good with both rabbit and Essensia. The garnishes: sautéed bacon, dried apricot, and arugula, take the taste buds for another wild ride. Finally the tangy Roquefort filled filo pouch leaves the mouth calling for another sip of Essensia. This is delicious crazy food.

If you can't locate rabbit, use a chicken.

| | |
|--------------------------|-------------------------|
| A 3 lb rabbit or chicken | 1 Tbs Juniper berries |
| Fresh thyme | ½ onion |
| Fresh oregano | 1 large carrot |
| Fresh marjoram | 4 Tbs minced shallots |
| Fresh rosemary | 3 Tbs butter |
| ½ cup cognac or brandy | 1 ½ cup dry white wine |
| Corn starch | 2 Tbs sugar |
| 1/3 cup Essensia | 4 strips smoked bacon |
| ½ cup dried apricots | ¼ cup chopped arugula |
| 4 sheets filo dough | 4 oz Roquefort cheese |
| ¼ cup butter | 10 oz can chicken stock |
| 2 Tbs olive oil | |

Serves 4

The different parts of the rabbit vary in toughness. The loin doesn't require much cooking. Served slightly pink, it would still be tender, like veal. The hind legs become succulent after about 45 min braising at 350 in a covered pan. The shoulders and front legs are firm even with 45 minutes of cooking. However, the next day, they make good sandwiches.

Cook cut up onion, carrot, herbs and juniper in a covered pot with a little water about 5 minutes, until the vegetables are limp. Transfer to a bowl large enough to hold the meat. Allow to cool. Add meat, cover with white wine, and refrigerate overnight. Prepare the filo pouches. Filo dough is sold frozen. To use, thaw in the refrigerator overnight. Remove from refrigerator 1 hour before use. It should be at room temperature when unwrapped. Heat butter until it is frothy in a microwave. Set aside. Unwrap filo dough and carefully separate one sheet at a time.

Try not to tear the sheets. Layer four sheets, brushing each layer lightly with butter. To prevent from drying out, keep remaining filo covered with damp towel and rewrap immediately. Cut the stack of sheets into 8 approx 5 inch squares and mound (approx 1 Tbs.) Roquefort cheese in the middle of each. Gather the edges of the dough forming pouches. Moistening the dough along the edges of the squares will help the pouches stick closed. Brush the sides and bottom of pouches with butter. Place on a non stick baking sheet, cover with plastic wrap and place baking sheet and pouches into freezer. 45 minutes before serving place sheet into 350F oven. Remove when pouches are golden brown. Keep just warm until time to serve.

Remove meat from marinade and brown in olive oil. Strain out the vegetables and herbs. Place the shoulders and front legs of the rabbit (or the back and neck of the chicken) into a small sauce pan, add marinade and chicken stock, and bring to a simmer.

Place the herbs, carrot and onion into the pan used to brown the meat, add the rabbit legs (or remaining pieces of cut up chicken), cover, and place in a 350F oven to braise. After 30 minutes start loin pieces roasting at 350F. Meanwhile, sauté minced shallots in butter. Add cognac or brandy and, as liquid begins to simmer, ignite. When flames subside, add to simmering stock mixture. Meanwhile, cook bacon bits to a golden brown and place on paper towels to drain. Make Essensia caramel by heating 2 Tbs sugar with 1/2 cup Essensia over medium flame until rich brown in color. Remove meat from marinade shallot mixture and set meat aside for another use. Stir marinade shallot mixture into caramel. Thicken with corn starch. (For each cup of stock, mix 1/2 tsp corn starch with 1 oz water and add slowly while stirring to simmering stock. Stock will thicken.) Remove loin from oven when tender and still moist. Keep warm until legs and Roquefort pouches are done. To serve, slice loin and arrange slices and legs on a platter. Pour the sauce over the meat and around the sides. Sprinkle chopped dried apricot, bacon and arugula. Surround the meat with Roquefort filled filo pouches. Serve with Essensia.



Rabbit with Dried Apricots and Roquefort in Filo

Smoked Grilled Pork Loin With Apple, Tasso, and Pan Fried Corn Bread

December 1, 1990

Laurence Jackson

Nikko Hotel

San Francisco

1990 Essensia Entrée Contest

This dish was the winner in the entrée competition. Salty and rich foods often work well with dessert wines, Roquefort with Sauternes, or Stilton with Port but in this case it was the particular combination of smoke from the pork loin and smoke and spice from the Tasso which the judges found fascinating.

1 pork tenderloin, home smoked

Ingredients for cornbread

½ cup veal or chicken stock

1 tsp. butter

spinach

1 tsp. butter

salt and pepper

1 tsp. diced tasso

1 tsp. diced green apple

1 tsp. diced tomato

1 tbs. Essensia wine

Notes on Ingredients:

If a home smoker is available, gently smoke a fresh pork tenderloin until a rich smoky taste is obtained. Otherwise arrange a rack in your fireplace or barbecue about 4 inches above smoking fruit or hardwood. Do not use fur or pine. The tenderloin will cook as it smokes. This takes about 15 minutes on a side, and produces a fabulous flavor in the meat. Commercially cured ham will not have the desired flavor.

Tasso, sometimes called cajun smoked ham, is a highly seasoned smoked ham used as a seasoning. It can be obtained from Aidells Sausage Co., Kensington, CA. If you can not obtain Tasso, leave it out or use some commercially cured ham with a little cajun (cayenne pepper) spicing.

Make a batch of pan-fried cornbread and set aside. Steam the spinach until tender and transfer to a warm plate.

Sauté the pork tenderloin in a little butter until lightly browned and thoroughly cooked. Set aside. Deglaze the pan with Essensia and add stock, tasso, green apple, tomato, and butter. Reduce over high heat until slightly thickened. Add salt and pepper to taste. Slice the pork and place on top of spinach. Add sauce and garnish with cornbread.

Sauteed Hudson Valley Foie Gras with Sweet and Spicy Apple Relish and Cider Reduction

Elka Gilmore

Elka's Restaurant

San Francisco

1997 March of Dimes Gourmet Gala

Elka Gilmore, one of San Francisco's most innovative chefs, presented this dish at the March of Dimes Gourmet Gala. It was stunning served with Essensia.

Foie Gras:

6 pieces, 3-4 oz each ½" thick slices Foie Gras, scored

½ cup Wondra flour

salt and white pepper

Dredge foie gras in Wondra flour and saute

in teflon pan 2-3 minutes on each side until brown and crispy. Reserve fat for relish.

Pear/Apple Relish:

2 cups peeled diced Bosc pear

¼ cup apple cider vinegar

2 tbs. brown sugar

ground black pepper

1 tsp. allspice

½ cup Riesling

4 cups peeled diced Gala Apples

¼ cup shallot thinly sliced

1 tbs. whole butter

1 tbs. foie gras fat

Sauté shallots, pears and apples in butter and foie gras fat. Add sugar and caramelize. Add allspice, wine and apple cider vinegar. Continue cooking until all liquid is evaporated.

Cider Reduction:

3 cups unfiltered apple juice

1 cup apple cider vinegar

1 quart duck stock

2 tbs. finely chopped shallots

Combine all ingredients and reduce to a syrup. Place foie gras on top of relish. Dribble cider reduction and garnish with dried apple chips and chervil.

Breast of Duck in Black Muscat Reduction with Duck Liver Puree

April 1, 1996

Ann and Larry Walker

San Francisco Wine Writer, Larry Walker and his wife Ann served the following entrée as the main course for their Thanksgiving dinner in 1995.

| | |
|---|---|
| 8 boneless breasts of duck | 3 duck livers or 6 large chicken livers |
| juice and zest of 3 oranges | juice and zest of 2 lemons |
| one bottle Elysium | 3 cups duck or chicken stock, defatted |
| salt and freshly ground black pepper to taste | |

Trim excess fat from the breasts and allow breasts to come to room temperature. Wash and trim livers of any gristle. Place zest and orange and lemon juice with duck livers into a non reactive pan. Place pan over medium low heat and cook until liquid is reduced to a syrup, turning the livers occasionally. Pour into a blender.

Add chicken stock to same pan and cook over high heat until reduced to 1 cup. Add to blender with duck liver and puree until smooth.

Meanwhile, place a large skillet over medium high heat and add duck breasts skin side down. Sprinkle with salt and pepper and cook until breasts begin to turn golden and quite a bit of fat has collected. Pour off fat into a metal container and reserve if desired. Continue to cook breast skin side down until golden. Remove breast to a platter and pour off any collected fat.

Deglaze skillet over high heat with remaining Elysium. Reduce heat to medium and reduce until about 2 tbs. Add duck breast, flesh side down, and cook 5 minutes or until meat is firm to the touch. Pour in liver puree and turn breasts in the puree to coat. Continue to cook to desired doneness. Taste for seasoning. Transfer the breast to a platter and pour the sauce over them. Sprinkle with fresh orange zest.

Quady's Favorite Grilled Lamb

October 3, 1984

Trim the bones and fat off one pound of lamb chops and cut the meat into $\frac{3}{4}$ inch chunks. Marinate one hour in $\frac{1}{2}$ cup red wine, $\frac{1}{2}$ cup Quady port and one teaspoon crushed fresh garlic. Place meat on skewers and grill over a hot charcoal fire until seared on outside and pink in the middle (3-4 minutes on a side). Serve with pilaf and hearty red wine such as Petite Sirah.

Port Steak Tartare

January 6, 1984

From the Douro region of northern Portugal

| | |
|-------------------------------------|-------------------------------|
| 2 pounds top-grade lean ground beef | 1 tsp. dry mustard |
| 1/2 cup finely chopped onion | 1 clove garlic, crushed |
| 1 tbs. worchestershire sauce | 2 egg yolks |
| 3 dashes hot pepper sauce | 1/3 cup port |
| 1 tsp. salt | 1 tbs. finely chopped parsley |
| 1/2 tsp. ground black pepper | |

Mix beef well with all other ingredients. Shape mixture in mold or bowl. Refrigerate until ready for use. Unmold, surround with thin slices of rye or pumpernickel bread cut into small squares or crisp crackers.

Roast Ported Leg of Lamb

December 1, 1982

James Beard

Remove the membrane covering and the layer of fat from a 4-5 pound leg of lamb. Slice 2 or 3 garlic cloves into thin slivers and insert these uniformly into slits in the lamb. Using an ice pick, thoroughly perforate the lamb. Place the lamb along with a sprig of fresh rosemary and 1/2 bay leaf into a container just large enough to hold it. Add one bottle of port or Starboard. The wine should nearly cover the lamb. Allow to marinate at room temperature (65F) for at least 12 hours. Turn every 4 hours. Remove the lamb from the marinade and place in a roasting pan. Place the sprig of rosemary on top. Roast at 400 degrees until the meat is rare, or done to your taste. Meanwhile, over low heat, reduce the marinade to one pint. In a saucepan, make a roux with one tablespoon of butter and one tablespoon of flour. Gradually stir in the hot marinade. Simmer this sauce until it has thickened slightly. When the lamb is done it will have acquired a rich dark surface. Serve with the hot port sauce.

Stuffed Calamari California with a Purple Plum Sauce

Tony Rossi

Elario's Restaurant

La Jolla

1990 Essensia Entrée Contest

This dish should be accompanied by Essensia.

Four 3-4 oz. calamari steaks (flatten one at a time between saran wrap)
20 New Zealand Green Lipped Mussels (or substitute regular mussels)
4 tbs. Parmesan Cheese 4 tbs. butter (softened)
8 oz. bread crumbs 8 oz. olive oil

Spread 1 tsp. butter on each Calamari Steak, Sprinkle with Parmesan Cheese. Line 5 mussels in each Steak and roll tightly and stick with toothpicks so it will not open while cooking. Roll in seasoned bread crumbs. Fry in very hot olive oil 1 minute on each side to brown. Place in 375 degree oven for 12 minutes. Take out of oven and let cool for 5-10 minutes.

Purple Plum Sauce:

10 oz. canned purple plums (seeded)
2 oz. Essensia Wine
3 tsp. sugar
6 oz. bleu cheese (crumbled)

Blend all together. Bring to a boil and cook 10 minutes. Strain through sieve. Put back on stove and add bleu cheese. Simmer 5 minutes.

To assemble slice calamari and arrange on plate on top of sauce. Serve with black pasta with pine nuts and asparagus spears. Serve with a glass of Essensia.

CHAPTER 8: USING DESSERT WINES AS INGREDIENTS

IDEAS FOR CHEFS

As a fresh flavoring ingredient: Essensia can be used like Marsala to make a zabaglione or it can be poured onto pastry such as pound cake to moisten the pastry and add a delicate orange like flavor. The moistened cakes can be served directly, perhaps with raspberries, or used in desserts such as trifles. Elysium and Electra can also be used to vary the flavor.

Electra is good for pouring into the centers of melons just before serving, or onto strawberries, apricots, peaches, etc.

Try pouring Elysium onto vanilla ice cream.

Reduce and use as a sauce: If Elysium is reduced slowly over very low heat you can create a beautiful magenta syrup with much of the flavor of the wine. Good for saucing venison, duck, or pheasant.

Add to Sauce: Add when finishing a sauce; Add any of the wines to liven or add a new flavor dimension.

As a poaching liquid: Good for poaching pears or apples. Scallops poached in Essensia are very nice. Reduce the poaching liquid to make a sauce.

Freeze: Electra, with only 4 % alcohol, freezes nicely. It makes a great sorbet or granite.

Complimentary flavors: Essensia with almonds, apricots, peaches or chocolate. Elysium with chocolate, blue cheese or pears. Electra with melons and strawberries.

Appendix: About the wines

How they are made:

Essensia, (latin for Essense) is the name we gave to our full bodied dessert wine made from the extraordinary Orange Muscat variety, a little known sub-variety of the Muscat grape family which came from Italy where it is known as Moscato Fior d'Arancio (orange blossom muscat). The grapes are grown in Madera County California, a warm region. After a brief fermentation, the must is fortified with a neutral grape spirit, allowed to settle and aged in French Oak for 3 months. It is fined lightly, chilled, and filtered before bottling. It contains 15% alcohol and 14% sugar.

Elysium (Paradise in Greek) is the name we gave to our dessert wine made from the Black Muscat variety. It is produced in a manner similar to that used for Essensia but the variety, which is one of the very few Muscats with a black skin, makes a red wine. The Black Muscat (Muscat Hamburg) grapes are grown in the Manteca area.

Electra was first made in 1990 when we decided to make a lighter version of our popular dessert wine, Essensia. As the tank was slowly fermenting, it was sampled occasionally and when the sweetness and alcohol seemed to be in balance, samples were bottled and kept chilled to prevent re-fermentation. Upon analysis, the alcohol in our samples was found to be only 4%. In spite of the difficulties involved in making a 4% alcohol wine, we decided to produce Electra. A very cold fermentation, at close to 40F, preserves the aromatic muscat flavors and keeps the carbon dioxide gas in solution.

Starboard (refers to the right, nautically, as opposed to "port" - left) is made from Tinta Roriz and Tinta Cao but unlike Portuguese port, the grapes come from California, (Madera). First made in 1988, Batch 88 is a blend of approximately four vintages with an average age of about 4 years. Tinta Roriz, (about 75 %) produces a rich, smooth, fruity, chocolaty character. Tinta Cao (25%) gives a little tannin, spiciness and cherry quality.

Sensory Characteristics

Essensia: Golden color and long lingering aftertaste of orange and apricot which is so refreshing.

The variety is sometimes so reminiscent of orange that some people would swear that oranges are added.

The orange blossom character is especially apparent in young wines. In our Essensia, we find that this character rapidly evolves into a complex of apricot, pear, and orange, especially apricot. Older Essensia wines develop an orange peel component. These distinctive orange characteristics, which differentiate the “Orange Muscat” from the other muscat varieties such as Muscat Caneli are unique among grapes.

Elysium: Translucent carmine color (unusual because there are very few red muscats) and exotic floral rose aroma with flavors of fresh berries and litchi.

Electra: Light in body, refreshingly sweet with an aroma and flavor of fresh flowers and fruit

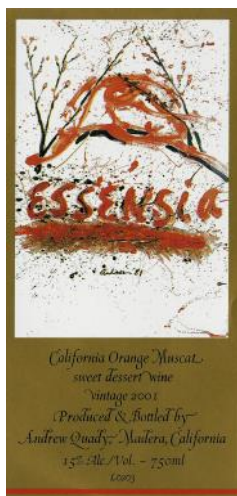
Starboard: Soft smooth and sweet with a taste of raisin, prune, and ripe plum.

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