

## Wines from A to Z

Warm Spinach and Bacon Salad

Bacon and Gruyere Tart

Chocolate Mousse

Baked Pears

### Warm Spinach and Bacon Salad

2 packages curly spinach, tough stems removed  
½ cup extra virgin olive oil  
4 shallots, thinly sliced  
½ pound pancetta, diced  
¼ cup balsamic vinegar  
Salt and pepper, to taste

1. Add spinach to a large mixing bowl.
2. Bring oil to medium-high heat in a large skillet.
3. Add shallots and cook until slightly browned.
4. Add pancetta and continue cooking until bacon is crisp and onions are nicely browned.
5. Add balsamic vinegar and bring back to a simmer.
6. Season dressing with salt and pepper and immediately pour over spinach.
7. Toss to combine, adjust seasoning and serve.

## **Bacon and Gruyere Tart**

½ batch tart dough  
8 ounces gruyère cheese  
4 ounces smoked bacon, cooked and crumbled  
6 large eggs  
2/3 cup heavy cream  
1 cup whole milk  
1 teaspoon salt  
¼ teaspoon freshly ground nutmeg

1. Preheat the oven to 425°F.
2. Roll out dough and place in a 9-inch tart pan.
3. Line with aluminum foil and pastry weights and bake in the bottom third of the oven until the pastry is golden at the edges, about 15 minutes.
4. Remove from the oven and remove the aluminum foil and pastry weights. Return the pastry to the oven to bake until the bottom is golden, an additional 5 minutes. Remove from the oven and reserve.
5. Sprinkle bacon and cheese on the bottom of the tart shell.
6. Whisk together the eggs, cream, milk and nutmeg; season with the salt and pepper.
7. Pour over bacon and cheese.
8. Bake until completely set and slightly browned on top (about 25 to 30 minutes)

## **Tart Dough (makes enough for two 9-inch tarts)**

2 cups all-purpose flour  
1-½ teaspoons salt  
1-½ sticks cold unsalted butter, cut into bits  
6 to 7 tablespoons ice water

1. Place flour and salt in bowl of food processor. Pulse to combine.
2. Add butter and pulse until mixture resembles a coarse meal.
3. Add water in increments until dough forms.
4. Turn out onto a lightly floured board and form into a ball.
5. Divide into two pieces, form into a disc and wrap with plastic.
6. Refrigerate 1 hour before rolling out.

## Chocolate Mousse

- 13 ounces bitter or semisweet chocolate
- 2 tablespoons unsalted butter
- 2 large egg yolks
- 1-½ cups heavy cream
- 2 tablespoons superfine sugar
- 1 teaspoon vanilla extract

1. Place a chocolate and butter in mixing bowl.
2. Place bowl over a saucepan of simmering water (do not let bowl touch water).
3. Let cook until chocolate is melted, stir to combine. Remove from heat and let cool.
4. Add cream, sugar and vanilla extract to the bowl of a mixer and beat until cream form stiff peaks.
5. In batches, carefully fold the whipped cream into the cooled chocolate mixture.
6. Pour into serving cups and refrigerate.

## Baked Pears

- 6 bartlett pears
- 1-½ cups (approximately) sparkling apple cider (like Martinelli's)
- 2 tablespoons granulated sugar

1. Preheat oven to 375 degrees.
2. Cut slice off bottom of each pear and stand up in a baking dish just large enough to fit all the pears.
3. Pour cider over pears.
4. Sprinkle with sugar.
5. Bake until completely tender and the skin of the pear is slightly wrinkled.
6. Serve with sauce from the baking dish (if too thick thin with a little water).