

Wonderful World of Wines – Part II

Crostini with Speck and Fontina

Goat Cheese, Olive and Sun-dried Tomato in Phyllo Cups

Gnocchi with Fresh Tomato Basil Sauce

Shrimp and Corn Salad with Tarragon Mayonnaise

Spanish Meatballs in Red Wine Sauce

Crostini with Speck and Fontina

1 baguette, cut into 24 rounds
Extra Virgin Olive oil
Fruit relish (recipe follows)
12 slices speck
8 ounces fontina cheese, sliced
Salt

1. Preheat to medium heat. Brush both sides of the baguette slices with olive oil. Season with salt. Grill until golden brown and slightly charred on the edges. Remove and let cool slightly.
2. Spread each crostini with fruit relish. Top with prosciutto and fontina cheese. Serve.

Fruit Relish

¼ pound dried apricots, finely diced
½ cup dried cherries, finely diced
¼ cup crystallized ginger, finely diced (optional)
1 shallot, minced
½ cup dry white wine
3 tablespoons white wine vinegar
3 tablespoons water
3 tablespoons sugar
1 teaspoon dry mustard
1 teaspoon Dijon mustard
1 tablespoon unsalted butter

1. In a small saucepan, combine the apricots, cherries, ginger, shallot, wine, vinegar, water and sugar and bring to a boil. Cover and cook over moderate heat until the liquid is absorbed and the fruit is softened, about 10 minutes.
2. Stir in both mustards and the butter. Simmer until the mixture has a jam-like consistency, about 2 to 3 minutes. Cool to room temperature.
3. Transfer mixture to a food processor and pulse until smooth.

Goat Cheese, Olive and Sun-dried Tomato in Phyllo Cups

6 medium sun-dried tomatoes
½ cup pitted black olives, finely diced
7 ounces goat cheese, at room temperature
2 tablespoons sour cream
¼ cup chopped red onion, finely dice
Salt and pepper, to taste

2 roasted peppers, finely diced
1 tablespoon aged balsamic vinegar
1 tablespoon fruity extra virgin olive oil
1 tablespoon finely sliced basil

3 packages phyllo cups

1. Reconstitute tomatoes in boiling water. Drain and chop finely.
2. Add tomatoes and black olives to bowl of a food processor. Pulse to combine. Add the goat cheese and the sour cream and mix thoroughly. Add the red onion and season with salt and pepper. Pulse until just combined. Transfer to a piping bag and set aside.
3. Mix together the pepper, vinegar and olive oil. Season with basil, salt and pepper.
4. Transfer cheese mixture to a piping bag and fill the phyllo cups with the cheese mixture. Top with pepper mixture. Serve.

Gnocchi with Fresh Tomato Basil Sauce

1-½ pounds baking potatoes
¾ teaspoon salt
1 large egg, beaten well
1-½ to 2 cups all-purpose flour

3 tablespoons extra virgin olive oil
2 cloves garlic, crushed
½ cup white wine
1 28-ounce can tomatoes, crushed
3 tablespoons heavy cream
Fresh basil
Salt and pepper

1. Boil the potatoes in water until tender; drain. Peel the potatoes and pass them through a ricer onto a large board. Season with salt and let cool for 20 minutes.
2. Pour the beaten egg over the potatoes and then 1 cup of the flour. Gather together and knead, adding just enough flour to hold the dough together.
3. Cut the dough into three equal pieces. Roll out each piece into a rope about ½-inch thick. Cut into 2/3-inch pieces and dust with flour.
4. Take each piece of gnocchi and place it cut side down on the tines of a fork. Press and roll it off the end of the fork to form an indentation on one side and ridges on the other.
5. Bring a large pot of salted water to a boil. Cook until they float and are done in the center.

Shrimp and Corn Salad with Tarragon Mayonnaise

1 egg yolk
2 generous teaspoons Dijon mustard
1 teaspoon tarragon vinegar, or more to taste
1 cup extra virgin olive oil
Salt and pepper

6 ears of corn, cooked and cut from cob
1 pound medium cooked shrimp
1 red onion, chopped fine
2 bunches of watercress, coarse stems discarded
Fresh tarragon

1. Bring the egg yolk, Dijon, vinegar and oil to room temperature. Add first three to the bowl of a food processor. Pulse to combine.
2. With machine running add the oil to the food processor, a few drops at a time, until mixture begins to emulsify. Add remaining oil in a thin stream until fully incorporated. Thin with warm water if needed and season with salt and pepper. Add more vinegar if desired.
3. Add corn, shrimp, onion and watercress to a mixing bowl. Add mayonnaise and toss to combine. Season with tarragon, salt and pepper.

Spanish Meatballs in Wine Sauce

¾ pound ground beef
¾ pound ground pork
4 garlic cloves, crushed
2 sprigs parsley, finely chopped
1 teaspoon Spanish paprika
1 egg
½ cup extra virgin olive oil
1 cup of flour
1 medium onion, finely chopped
8 ounces red wine
8 ounces demi-glace
2 bay leaves
Salt and pepper

1. Add beef, pork, garlic, parsley, paprika and 1 teaspoon salt to a mixing bowl. Light beat the egg and add to the bowl. Gently combine mixture. Form into 1-inch balls and set aside.
2. Add the oil to a large heavy frypan and bring to medium-high heat. Brown the meatballs in batches and set aside.
3. Lower the heat to medium-low and add the onions. Cook until translucent. Add the red wine and cook until reduced by half. Add the demi-glace and the bay leaf and simmer until flavors combine.
4. Add reserved meatballs and any accumulated juices to the pan. Simmer until meatballs are fully cooked. Season with salt and pepper.

Blackberry Clafoutis

2 tablespoons butter
1 ½ teaspoons baking powder
1-¼ cups flour
Pinch of salt
3 eggs
¼ cup granulated sugar
½ cup whole milk
1 teaspoon vanilla extract
1 pound blackberries

1. Preheat the oven to 400 degrees. Butter and flour a 10-inch casserole.
2. Sift together baking powder and flour. Beat together the eggs and sugar until pale yellow. Stir in the milk and the vanilla. Slowly incorporate the flour, scraping down the sides of the bowl, until blended.
3. Pour batter into the casserole dish. Arrange the blackberries in the batter. Bake 45 minutes to an hour or until golden brown. Serve warm or at room temperature.