



# Vintage & Fine Wines

*A Taste of Portugal*

Port Recipes  
and  
Food Pairings

# *Appetizers*

## Cheese Stuffed Figs

10-12 Dry figs, cut in half  
3 oz mascarpone cheese  
1 oz blue cheese  
Almonds slightly salted  
Honey  
Salt and Pepper  
Herbs (Rosemary/Thyme)  
Balsamic (optional)

Dry and cut figs in half. Mix cheeses together, add salt and pepper to taste. Stuff figs halves with cheese mixture, about 1/2tsp. Top with almonds. Repeat for remaining halves. Lightly drizzle figs with honey and Balsamic. Garnish with herbs.



*Pair w/Six Grapes or Dow 10Y Tawny*

# Goat Cheese Salad with Pancetta, Dried Cherry & Tawny Port Dressing

1¼ cups dried tart cherries  
½ cup Graham's Tawny Port  
5 ounces pancetta or bacon, chopped  
2 shallots, minced  
1 garlic clove, minced  
1/3 cup olive oil  
¼ cup red wine vinegar  
2 teaspoons sugar  
1 5.5-ounce log soft fresh goat cheese (such as Montrachet), cut into ½ inch thick slices  
1 5-ounce bag mixed salad greens  
½ cup pine nuts, toasted

Combine cherries and Port in heavy small saucepan. Bring to simmer over medium heat. Remove from heat; let stand until cherries swell, about 15 minutes. Sauté pancetta in heavy large skillet over medium – low heat until crisp, about 8 minutes. Add shallots and garlic; cook 2 minutes. Add oil, then vinegar and sugar; stir until sugar dissolves. Stir in cherry mixture. Season with salt and pepper. Set aside to cool. Preheat oven to 350 degrees Fahrenheit. Place goat cheese slices on rimmed baking sheet. Bake until warm, about 10 minutes. Meanwhile, combine salad greens and pine nuts in bowl. Pour dressing over salad; toss to blend. Top with warm goat cheese and serve.



*Pair w/ Graham's Tawny Port*

## Stuffed Pears with Gorgonzola, Spiced Walnuts and Port Wine Syrup



4 Bosc Pears (cored)  
6 oz gorgonzola cheese  
5-6 cups of Graham's Ruby Port  
1 tablespoon unsalted butter  
 $\frac{1}{2}$  cup walnut halves  
 $\frac{1}{2}$  teaspoon cayenne pepper  
 $\frac{1}{2}$  teaspoon freshly ground black pepper  
 $\frac{1}{2}$  teaspoon salt  
2 teaspoons sugar

Core and peel the pears. Set aside. Stuff cored pears with gorgonzola. Bake in baking dish covered with foil at 350 degrees for 30-40 mins. In a 3-quart saucepan, bring Port to a boil, then continue to cook over medium heat until reduced to 1 cup ( $1\frac{1}{2}$  if you prefer more sauce for color on the plate). Allow to cool to room temperature but do not refrigerate. In a saucepan, melt butter until it starts to sizzle then add walnuts, black pepper, cayenne, salt and sugar. Sauté until well coated. Allow to cool. Serve pears on individual plates. Divide walnuts into 4 portions and scatter over or around pears. Dress each pear with a ample portion of reduced Graham's Port Syrup.

*Pair w/ Graham's Ruby Port*

*Entrées*

# Umami Burgers with Port and Stilton Sauce

1 cup Ruby Port  
2 lbs mixed ground beef brisket, skirt steak, sirloin steak  
(20% fat)  
1/2 cup (3oz) Stilton cheese, softened  
4 Brioche buns, buttered and toasted  
Salt and pepper  
Optional: Umami dust

In small saucepan, cook the port over moderate heat for 15 mins until reduced to 2 tbsl Heat cast-iron griddle to very hot. Form the meat into four 4x1 in. patties. Season generously with salt and pepper. Add the patties to the griddle, caver and cook over high heat for 4 mins, until very crusty. Flip and cook covered for 2 mins more. Top with stilton and cook uncovered 1 min. Transfer to plate and sprinkle with Umami dust. Let rest 2 mins, place on bun and drizzle with port reduction. Top with bun and serve.

**Umami dust:** in spice grinder, pulse 3 tbsl bonito flakes, 1/2 oz crumbled dried kombu, and 1/2 oz dried shitake mushrooms into a powder.



*Pair w/ Dow's or Graham's Ruby Port*

## New York Steaks with Port and Stilton Sauce

2 tablespoons green peppercorns, rinsed  
2 tablespoons oil  
2 New York steaks, ½ pound each  
1 medium garlic clove, minced  
½ cup Dow's or Graham's Ruby Port  
1/3 cup whipping cream  
1/3 cup Stilton, about 3 ounces, in small pieces  
Garnish with 2 teaspoons finely chopped parsley

Crush green peppercorns with a mortar and pestle, set aside.

In medium skillet (enough room for steaks) heat oil over medium-high heat. Sear steaks about 4 minutes first side, 3 minutes on the second side. Transfer to platter and cover to keep warm.

Add garlic, green peppercorns, and Port and boil over high heat until reduced to ¼ cup.

Add cream and stir to combine. Boil mixture until reduced by half. Whisk in Stilton to thicken sauce, whisking until cheese melts.

Pour sauce on each serving plate and place steak on top of sauce, or slice steak for an attractive presentation. Garnish with parsley and serve immediately.





# Rib-Eye Roast with Douro Pan Vegetables and Balsamic Glaze



- 2  $\frac{2}{3}$  cups balsamic vinegar
- 1 cup dry red wine (such as Dow's Vale do Bomfim)
- 1 tablespoon (packed) dark brown sugar
- 2 pounds red-skinned baby potatoes
- 1  $\frac{1}{2}$  pounds carrots, peeled, cut into 2-inch-long pieces
- 2 medium onions, unpeeled, quartered lengthwise
- 6 tablespoons olive oil
- 1 5-pound boneless rib-eye roast, trimmed & tied, room temp
- $\frac{1}{3}$  cup chopped fresh Italian parsley

Combine vinegar, wine and sugar in heavy large saucepan. Bring to boil over medium heat, stirring to dissolve sugar. Boil until syrupy and reduced to  $\frac{3}{4}$  cup, about 25 minutes. Remove from heat. Cover and let stand at room temperature. Preheat to 325F. Toss potatoes, carrots and onions with oil in large bowl to coat. Scatter vegetables on large rimmed baking sheet. Sprinkle with salt and pepper. Place on lower rack and roast 35 minutes, stirring occasionally. Set meat on rack set in roasting pan. Sprinkle with salt and pepper. Place on center rack and roast until thermometer inserted into center registers 125F; continue roasting vegetables until tender, about 1 hour 40 minutes. Transfer meat to cutting board; tent with foil. Let stand 10 minutes. Mix parsley into vegetables. Cut meat into  $\frac{1}{2}$  inch-thick slices. Drizzle lightly with balsamic glaze and serve.

*Bon Appetit, March 2002*

*Pair w/ Dow's Vale do Bomfim*

*Side  
Dishes*

# Artichoke, Sausage, and Parmesan Cheese Stuffing

- 15 cups 1-inch cubes crustless sourdough bread
- 3 tablespoons olive oil
- 1 1/2 pounds Italian sweet sausages, casings removed
- 2 cups chopped onions
- 3/4 cup chopped celery
- 2 large garlic cloves, minced
- 1 8-oz pkg frozen artichoke hearts, thawed, chopped
- 2 teaspoons chopped fresh thyme
- 1 teaspoon chopped fresh mint
- 1 cup freshly grated Parmesan cheese (about 3 ounces)
- 1 cup (or more) low-salt chicken broth

Preheat oven to 350F. Divide bread between 2 baking sheets. Bake until cubes are dry but not hard, stirring occasionally, about 15 minutes. Heat oil in heavy large skillet over medium-high heat. Add sausage and sauté until cooked through, about 5 min. Add onions, celery, and garlic. Sauté until celery is soft. Mix in artichokes, thyme, and mint; sauté 2 minutes longer. Transfer sausage mixture to large bowl. Add bread to sausage mixture; toss to blend well. Mix in cheese, then 1 cup broth. Season with salt and pepper. Generously butter 13x9x2-inch glass baking dish. Add 3/4 cup to 1 1/4 cups broth to stuffing to moisten. Transfer stuffing to prepared dish. Cover with buttered foil, buttered side down. Bake until heated through, about 40 minutes. Uncover and bake until top is slightly crisp and golden, about 20 minutes longer.



## Port Turkey Stuffing

2 cups chopped sweet potato  
1 turkey liver  
1 cup chopped onion  
1 cup fresh bread crumbs  
¼ cup fresh parsley  
½ cup dried cherries  
½ cup dried cranberries  
½ cup roasted walnuts  
1 cup celery  
1 tablespoon fresh tarragon  
1 cup Dow's or Graham's Ruby Port  
Salt and pepper to taste

Roast walnuts in 350-degree oven for 15 minutes spread out on a cookie sheet or in a dry sauté pan over medium heat moving constantly to avoid burning. Heating the walnuts intensifies their flavor in the stuffing.

Soak dried cherries and cranberries in Port.

In a large sauté pan with vegetable oil combine turkey liver, onion, sweet potato and celery then cook approximately 10 minutes. Combine sauté items with other ingredients. Stuff Turkey and bake immediately.



*Pair w/ Dow's or Graham's Ruby Port*

*Sauces*  
*Dressings*  
*Marinades*

## Port-infused Salad Dressing

1 tablespoon salt  
¼ cup balsamic vinegar  
3 tablespoons cider vinegar  
3 tablespoons Graham's Ruby Port  
1 teaspoon fresh ground pepper  
½ cup walnut oil

This dressing is excellent on slightly bitter greens such as Belgian endive. Garnish with oven roasted walnuts and/or crumbled stilton cheese.

## Simple Port Sauce

½ cup Dow's or Graham's Ruby Port  
2 cups (homemade) stock  
3 Tablespoons softened Butter

Reduce ½ cup of Port to ¼ in saucepan. Add high quality stock and cook until reduced to one cup. If you do not make your own stock demi-glace is now available in most upscale supermarkets. If your only resource is boullion cubes the sauce may be thickened with a roux (flour and butter mixture). Check for seasoning salt, pepper. Simmer briefly. Off heat add butter in bits just before serving.

## Port Marinade for Game birds

1 cup Graham's Ruby Port  
Salt and pepper to taste  
1/3 cup of fresh thyme or 1 tablespoon  
dry thyme  
1 tablespoon shallots  
1 game bird cut into serving pieces (duck,  
game hen, and pheasant)

Grilled birds marinated in this manner  
are excellent.

## Port Marinade for Lamb Portuguese style

1 leg of lamb  
1 bottle of Graham's Ruby Port  
3 heads of garlic  
Salt and pepper to taste  
Rosemary optional

Peel heads of garlic into multiple  
cloves. Slice cloves into sliver-like pieces  
and insert into meat by making small  
incisions. Salt and pepper generously.  
Put leg of lamb in a giant Ziploc bag.  
Marinate for 24 hours. It is strongly  
encouraged to cook this on a barbecue or  
grill.

# *Desserts*



## Port Pot du Crème



1 ½ cups of heavy cream  
½ cup sugar  
4 large egg yolks  
2 tablespoons Port

Heat oven to 350 degrees.  
Heat cream and sugar until sugar dissolves and scald cream. Put yolks in a bowl and beat them without allowing them to foam. Add hot cream and sugar mixture to yolks little by little and stir constantly to avoid curdling. Add port and divide into 4 small soufflé cups, oven proof tea cups or ramekins. Put cream pots into a baking pan filled with water up to 2/3 the side of the pots. Cover tightly with foil. Bake 15-20 minutes. Let cool on rack. Serve warm.



*Pair w/ Dow's or Graham's Ruby Port*

## Port Saturated Strawberry Ice Cream

2 baskets strawberries (ripeness counts) cleaned and quartered  
1-2 cups of Port (enough to cover strawberries)  
4 egg yolks  
 $\frac{1}{2}$  cup sugar  
1 cup milk  
1 cup heavy cream

Let strawberries soak up Port for a minimum of 1 hour  
Drain strawberries, reserving liquid. Combine strawberries and  $\frac{1}{4}$  cup reserved liquid in a blender or food processor and coarsely puree. Depending on ripeness of strawberries add sugar to taste. REMEMBER- cold reduces our perception of sweetness, so what tastes just right out of the blender may not be sweet enough as ice cream. Cook  $\frac{1}{2}$  of the strawberry puree in the microwave at high heat for 10 minutes (to thicken), cool to room temperature, cover and refrigerate. Cream together egg yolks and sugar until thick and light. Combine milk and cream in the microwave cook for 2 minutes. Slowly combine the milk mixture to the egg mixture and mix until smooth. Heat mixture, whisking steadily until thick enough to cover the back of your spoon (about 2 minutes). Cool custard to room temperature and refrigerate for a least 3 hours. Combine cold custard and both cooked and uncooked fruit mixture and freeze in an ice cream maker according to manufacturers directions. Please note: Ripe cherries may be substituted for strawberries



*Pair w/Graham's Six Grapes*

# Individual Toffee, Pecan and Peach Crisps



## **Filling:**

6 cups frozen sliced peaches (about 2 1/2 pounds), thawed  
3 tablespoons sugar  
1 tablespoon fresh lime juice

## **Topping:**

3/4 cup all purpose flour  
1/3 cup (packed) golden brown sugar  
1/4 teaspoon salt  
6 tablespoons (3/4 stick) chilled unsalted butter, cut into pcs  
3/4 cup English toffee bits (such as Skor)  
1/2 cup pecans, coarsely chopped  
Optional: Ice Cream

**Filling:** Preheat oven to 350F. Place six 1 1/4-cup ramekins or custard cups on large baking sheet. Mix peaches, sugar and lime juice in large bowl to blend. Divide filling among ramekins.

**Topping:** Whisk flour, brown sugar and salt in large bowl to blend. Using fingertips, rub in butter until mixture holds together in clumps. Stir in toffee and pecans; sprinkle over filling.

Bake crisps until filling bubbles and topping is golden brown, about 40 minutes. Cool 10 minutes. Serve warm with ice cream, if desired.

*Bon Appetit, March 2002*

*Pair w/ Blandy's 10Y Malmsey*

# Drunkard Port Wine Cake

2 teacups of sugar  
2 teacups of plain flour  
4 fully rounded soup spoons of butter  
4 teaspoons of baking powder  
4 eggs plus 3 extra egg yolks  
1 glass of Port wine (Ruby or Late Bottled Vintage style)

Beat the butter, sugar and Port wine together until well beaten. Add the eggs and egg yolks slowly one by one and continue beating. Add the sifted flour with the previously added baking powder. Bake in a greased and floured baking pan for around 30 minutes (or until firm to touch) in a moderate oven.

## Syrup topping:

While cake is cooking place 1 cup of sugar in a plastic bowl together with 8-9 soup spoons of Port wine. Add a 1 1/2 cups of boiling water and beat until the mixture becomes frothy. Remove cake from oven and pour over the syrup topping whilst hot. Allow to cool and serve fresh (after a some time in the fridge) either on its own or with whipped cream.



## Crème Brûlée / Crème Queimado



½ litre of milk  
4 egg yolks  
40 grams of butter  
25 grams Cornflour  
25 grams plain flour  
sugar to taste  
rind of 1 lemon  
1 glass of Port wine  
1 Cinnamon stick

Blend egg yolks separately together with the 2 flours in a little of the ½ litre milk to make sure that they are well mixed.

Gently bring to the boil, the rest of the milk, the above mixture of egg yolks and flour, butter, sugar, lemon rind, Port wine, cinnamon stick. Boil for about 2 minutes very slowly. Remove lemon rind and cinnamon stick and pour out on to a flat plate and allow to cool.

Sprinkle sugar and little cinnamon over the top of the crème and burn it with the proper burning iron.

# Pumpkin Meringue Pie

## **Crust:**

1 1/2 cups plus 2 tablespoons of all purpose flour  
14 tablespoons (13/4 sticks) chilled unsalted butter, cut into 1/2 inch cubes  
2 tablespoons of sugar  
1/4 teaspoon of salt  
1/3 cup ice water

## **Meringue:**

3 large eggs  
1 2/3 cups of sugar

## **Filling:**

1 15-ounce can pure pumpkin  
1 1/4 cups whipping cream  
3/4 cup maple sugar (check your local natural food store or some supermarkets)  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/4 teaspoon salt  
3 large eggs

**Crust:** Combine flour, butter, sugar and salt in bowl. Freeze for 15 min. Beat mixture on low speed until pea-size clumps form. Drizzle 1/3 cup ice water over mixture, beat until dough comes together. Gather into ball & flatten into disk. Wrap dough in plastic and refrigerate at least 8 hrs to 1 day. Let dough soften to room temperature, roll out dough on lightly floured surface to 13-inch round. Transfer dough to 9-inch-diameter glass pie dish. Trim overhand to 1 inch, fold in overhang and crimp dough edge. Refrigerate crust 30 mins. Preheat oven to 425F. Line crust with foil apply pressure, bake 20 mins until sides are set. Remove foil, bake 15 mins until golden brown, keep foil on edges to prevent burning. Cool completely. **Filling:** Preheat oven to 325F. Whisk pumpkin, cream, maple sugar, cinnamon, ginger, and salt in large bowl. Whisk in eggs. Pour mixture into crust. Place aluminum foil collar around edge of crust. Bake about 1 hr until filling is set. Cool to room temperature. **Meringue:** Preheat broiler. Whisk egg whites and sugar in large metal bowl. Place bowl over saucepan of simmering water and continue whisking for 5 mins until mixture is warm. Remove bowl, beat egg-white mixture on medium-high speed for 5 mins until stiff and glossy. Spread meringue atop pie, mounding in center. Place pie in broiler and broil 1 min until meringue is brown. Cool to room temperature.



# Apple and Dried-Cherry Lattice Pie



## **Crust:**

1 1/2 cups all purpose flour  
1/2 cup cake flour  
1 tbl sugar  
3/4 teaspoon salt  
1/2 cup (1 stick) chilled unsalted butter, cut into pieces  
1/4 cup chilled solid vegetable shortening, cut into pieces  
5 tbs cold whole milk  
Powdered Sugar

## **Filling:**

5 Granny Smith apples (1 3/4 pounds), peeled, cored, cut into 1/4-inch-thick slices, slices cut crosswise into thirds  
3 tbs sugar  
3 tbs unsalted butter, melted  
1 tbs fresh lemon juice  
1 cup dried Bing cherries  
1/4 cup (packed) dark brown sugar  
1/2 teaspoon vanilla extract

**Crust:** Blend both flours, sugar, and salt in processor until just combined. Add butter and shortening. Using on/off turns, process until mixture resembles coarse meal. Add milk. Using on/off turns, process until moist clumps form. Gather dough into ball; divide into 2 pieces, 1 slightly larger than the other. Flatten larger piece into disk and smaller piece into rectangle. Wrap each in plastic; chill 1 hour.

**Filling:** Preheat oven to 375F. Place apples on large rimmed baking sheet; toss with 3 tablespoons sugar, 2 tablespoons butter, and lemon

juice. Roast until apples are tender, stirring occasionally, about 45 minutes. Transfer to large bowl. Stir in cherries, brown sugar, and vanilla. Cool completely. Butter 9-inch glass pie dish. Roll out dough disk on floured surface to 12-inch round. Transfer to pie dish; trim overhang to 1/2 inch. Spoon filling into crust. Roll out dough rectangle on floured surface to 11x 6-inch rectangle. Cut lengthwise into 8 strips. Arrange 4 strips across pie, spacing evenly. Place remaining 4 strips across first 4 strips, forming lattice pattern. Fold dough overhang over ends of strips; crimp edge. Brush strips and edge with 1 tablespoon butter. Bake until pie is golden and filling is bubbling, covering edge with foil if browning too quickly, about 40 minutes. Cool 45 minutes. Dust pie with powdered sugar.



# Cheesecake Tart with Cranberries in Port Glaze

**Crust:** 1 3/4c graham cracker crumbs

2 1/2 tablespoons sugar

6 tablespoons (3/4 stick) unsalted butter, melted

**Filling:** 3c chilled whipping cream

2 teaspoons unflavored gelatin

1 8-oz pkg cream cheese, cut into pcs

1 cup chilled sour cream

6 tablespoons sugar

1 teaspoon vanilla extract

1/2 vanilla bean, split lengthwise

**Cranberry Topping**

1 tablespoon water

1 teaspoon unflavored gelatin

1 cup of Dow's Fine Ruby Port

1 cup sugar

1 whole star anise\*

1 cinnamon stick

2 whole cloves

2 2-inch strips orange peel

2 cups fresh/frozen cranberries

**Crust:** Preheat oven to 350F. Blend graham cracker crumbs and sugar in processor until combined. Gradually add butter until moist clumps form. Press crumbs onto bottom and 1 1/2 inches up sides of 10-inch-diameter springform pan with removable bottom. Bake 12 mins until set. Transfer to rack to cool. **Filling:** Place 1/2 cup whipping cream in medium bowl; sprinkle gelatin over. Let stand 5 mins. Combine 1 cup whipping cream and cream cheese in heavy medium saucepan. Whisk

over medium-high heat until mixture is smooth and simmering. Remove from heat, add gelatin mixture; whisk to dissolve. Strain into large bowl. Let cool for 45 mins. Combine remaining 1 1/2 cups whipping cream, sour cream, sugar, and vanilla extract in another large bowl. Scrape in seeds from vanilla bean; reserve bean for another use. Beat until mixture thickens and peaks form. Slowly fold into cream cheese mixture. Transfer filling to prepared crust. Cover and chill until set, 6 hours to 1 day. **Cranberry topping:** Place 1 tbs water in small bowl. Sprinkle gelatin over. Let stand 5 minutes. Bring Dow's Fine Ruby Port, sugar, star anise, cinnamon stick, cloves, and orange peel to boil in large saucepan over high heat, stirring until sugar dissolves. Reduce heat simmer 5 mins. Add cranberries and simmer mixture 5 mins until cranberries begin to pop, stirring occasionally. Remove from heat. Stir some of hot cranberry liquid into gelatin mixture in small bowl to melt gelatin; stir gelatin mixture into cranberry mixture in saucepan. Transfer to medium bowl; refrigerate until cold. Just before serving, remove pan sides to release tart. Cut cheesecake tart into wedges. Spoon cranberry mixture over each wedge and serve.

*Bon Appetit, November 2002*



*Pair w/ Dow's Trademark*



# Chocolate Walnut Tart



## Walnut Pate Sucrée:

1/2 cup toasted walnuts, ground fine  
1/2 cup granulated sugar  
10 1/2-ounces softened butter  
1 cup+1 tablespoon powdered sugar  
3 eggs  
4 1/2 cups all-purpose flour

## Chocolate Ganache:

2 cups heavy whipping cream  
1 tablespoon corn syrup  
8 oz bittersweet choc, chopped

## Caramel Walnut Filling:

1/4 cup cold water  
1 cup sugar  
1/8 cup corn syrup  
2 ounces soft butter  
1/4 cup plus 2 tbs whipping cream  
1/2 split vanilla bean  
3/4 cup toasted walnuts, chopped

**Walnut Pâté Sucré:** Toast walnuts; cool completely. Add them to the granulated sugar and grind fine in a food processor. Beat for 5 mins, cream the butter, powdered sugar and the finely ground walnut/sugar mixture until smooth. Add eggs and continue mixing 2 mins. Add the flour and mix until incorporated. Cover and chill for min. 4 hours or overnight. Butter 6 individual tart molds, about 3 1/2-ins in diameter. For a single tart, use an 8-in pan. Place the dough on a floured surface and roll it out to 1/8-in thickness. Cut circles approximately 5 ins in diameter to fit the

molds. Lightly press against the sides of each buttered mold. Cut off any excess. Chill for 1 hour. Line the tarts with wax paper and hold mold in place. Bake in a 325F oven for 12 to 15 mins. Remove from oven, remove paper, and let the tart shells cool.

**Caramel Walnut filling:** Put water, sugar and corn syrup into a pot. Bring to the caramel stage. Very carefully add the rest of the ingredients and whip, fold in toasted walnuts. Fill cold tart shell 1/3 with the caramel. Cool the caramel tarts in the refrigerator, but bring to room temperature before serving. **Chocolate Ganache:** Bring cream and corn syrup to a boil in a saucepan. In a bowl, pour it over the chocolate. Stir well to melt the chocolate. Pour this over cooled caramel filling. Sprinkle just a touch of fleur de sel on top and serve.

# Almost-Flourless Chocolate Cake

## “Alice Medrich’s Queen of Sheba Chocolate Cake”

6 ounces bittersweet chocolate, coarsely chopped  
10 tbs (1 1/4 sticks) unsalted butter, cut into pieces  
Optional: 3 tablespoons brandy - 1/8 teaspoon almond extract  
1/8 teaspoon salt  
1/2 cup whole almonds  
2 tablespoons all-purpose flour  
4 large eggs, room temperature, separated  
3/4 cup sugar, divided use  
1/8 teaspoon cream of tartar  
Powdered sugar for dusting  
Lightly sweetened whipped cream

Preheat to 375F. Grease and flour 8-inch springform pan, line with parchment paper. Soften chocolate and butter. Stir until smooth. Stir in brandy and almond extract, if using. Stir in salt. Set aside. Pulse almonds and flour in food processor fitted with metal blade, until texture of cornmeal. In large bowl whisk yolks with 1/2 cup sugar until well-blended. Stir in chocolate mixture. Set aside. In clean, dry bowl, with electric mixer, beat egg whites and cream of tartar at medium speed until soft peaks form when beaters are lifted. Gradually sprinkle in 1/4 cup sugar. Beat at high speed until stiff but not dry. Scoop 1/4 of egg whites and all of nut mixture on top of chocolate batter and fold them in. Scrape remaining egg whites on to batter and fold together. Pour into pan, spreading batter to make level. Bake 25-30 minutes or until toothpick inserted in center is still moist and gooey. Place on rack to cool. with powdered sugar. Serve with whipped cream.



*“Bittersweet” by Alice Medrich, Cathy Thomas Desert Sun Times, 10/29/03*

*Pair w/ Graham’s Six Grapes*

# Pear and Fig Strudels with Ginger Cream



**Filling:** 1 1/2 lb (5 c) fresh figs, stemmed, cut into 6 wedges  
1 1/2 pounds firm but ripe pears (about 3 large), peeled, cored, cut into 1/2-inch pieces (about 3 1/2 cups)  
1/2 cup sugar  
1/2 cup frozen cranberry-raspberry concentrate, thawed  
1 1/2 teaspoons grated lemon peel

**Strudels:** 6 tbsls dry breadcrumbs  
4 tbsls sugar  
1 1/2 tsps ground cinnamon  
10 frozen phyllo sheets, thawed  
3/4 cup (1 1/2 sticks) unsalted butter, melted  
**Ginger Cream:** 1/4 cup water  
3 tbsls minced peeled ginger  
1 1/2 tbsls sugar  
1 cup chilled whipping cream

**Filling:** Preheat to 450F. Butter large baking sheet and place figs and pears, sprinkle with sugar. Roast 20 mins until tender and beginning to brown around edges. Transfer fruit and any juices from sheet to bowl. Cool. Stir in cranberry-raspberry concentrate and lemon. Chill until cold. **Strudel:** Butter large baking sheet. Mix breadcrumbs, 3 tbsls sugar and 1 tsp cinnamon in small bowl. On work surface, place 1 phyllo sheet atop damp kitchen towel with short end toward edge of work surface. Brush phyllo sheet with melted butter; sprinkle with 1/8 breadcrumb mixture. Add 2nd phyllo. Brush with melted butter; sprinkle with 1/8 breadcrumb mixture. Repeat 2x more. Add

5th phyllo sheet; brush with melted butter, no breadcrumbs. Using slotted spoon, place half of fig mixture along 1 short side of phyllo stack. Spread in 3in wide strip, leaving 1in plain border on long sides. Sprinkle 1/2 tbsl sugar and 1/4 tsp cinnamon over fig mixture. Fold long sides of phyllo in over filling; brush with melted butter. Starting at filled short side, roll up phyllo in over filling; brush with melted butter. Starting at filled short side, roll up phyllo, enclosing filling completely. Brush all over with melted butter. Place strudel, seam side down, on baking sheet. Repeat for other strudel. Preheat to 375F, position rack in center, bake 20 mins until golden brown. Cool 10 min. Using serrated knife, cut each strudel on diagonal into 4 pieces; discard ends. **Ginger Cream:** Combine 1/4 cup water, ginger and sugar in saucepan. Stir over medium heat until sugar dissolves. Simmer 5 mins until mixture is syrupy. Cool completely. Beat cream until peaks form. Dollop Ginger Cream alongside. Serve warm or at room temperature.

# Sweet Potato Tart with Pecans and Marshmallows

## **Crust:**

1 1/2 cups all purpose flour  
3/4 cup whole almonds  
1/2 teaspoon salt  
1/2 cup (1 stick) unsalted butter,  
room temperature  
1/3 cup powdered sugar  
1 large egg

Sweetened whipped cream

## **Filling:**

1 1-pound yam (red sweet potato)  
3/4 cup sugar  
1/2 cup whipping cream  
2 large eggs  
1 teaspoon vanilla extract  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/8 teaspoon ground nutmeg  
1/8 teaspoon salt  
1 cup mini marshmallows  
1/2 cup pecans, toasted, chopped

**Crust:** Blend flour, almonds, and salt in processor until almonds are finely ground. using electric mixer, beat butter and powdered sugar in large bowl until fluffy. Add and beat until just blended. Add flour mixture in 2 additions, beating until moist clumps form. Gather dough into ball. Flatten into disk. Chill until firm, at least 1 hour and up to 1 day. Soften dough slightly before rolling out. Roll out dough on lightly floured surface to 14-inch round. Transfer dough to 10-inch-diameter tart pan with removable bottom. Fold in overhang, pressing to form double-thick sides. Pierce bottom of

crust all over with fork. Chill crust at least 30 minutes and up to 1 hour. Preheat oven to 325F. Bake crust until pale golden, about 25 minutes. Transfer to rack and cool completely. **Filling:** Preheat oven to 375F. Roast yam on foil-lined baking sheet until very tender when pierced with skewer, about 45 minutes. Halve yam lengthwise; cool completely. Scoop 1 cup yam pulp into blender (reserve remaining pulp for another use). Add sugar, cream, eggs, vanilla, spices, and salt and process until smooth. Sprinkle marshmallows and pecans over prepared crust. Pour batter over. Bake tart until filling is set, about 35 minutes. Transfer to rack and cool completely. Serve cold or at room temperature with whipped cream.



*Bom apetite!*