

CHATEAU CHANTAL



Nadine Begin Recipes

Artichoke Dip and Lavash Cracker Bread

Served with: Chateau Chantal Proprietor's Reserve Chardonnay

Artichoke Dip

1 cup regular or light mayonnaise

1 cup sour cream

2 cans (14oz) artichoke hearts, drained, chopped

1 cup grated Parmesan cheese

8 oz. softened cream cheese

1 clove garlic, minced

Sliced green onions

Mix all ingredients except onions. Spoon into 9-inch pie plate or quiche dish. Bake at 350° for 20 to 25 minutes or until lightly browned. Sprinkle with onions if desired.

To make ahead:

Prepare dip as directed except for baking; cover. Refrigerate overnight. When ready to serve, bake, uncovered at 350° for 20 to 25 minutes or until lightly browned.

Lavash Cracker Bread

1 ½ cups unbleached white flour

½ cup organic whole wheat flour

1 tsp. salt

1 envelope active dry yeast

2 T. olive oil

½ tsp. granulated sugar

C H A T E A U C H A N T A L



2/3 cup warm water

5 T. sesame seeds

Combine flour, salt, yeast, and 3T. sesame seeds in a large bowl. Mix together olive oil, sugar and warm water and slowly add to dry ingredients, stirring constantly. Knead dough until it is smooth and elastic. Shape into a ball and rub oil over the entire surface. Place dough in a bowl and cover the bowl with plastic wrap or aluminum foil. Place a hot, damp towel over the covered bowl and let dough rise until doubled in bulk, 1 to 2 hours.

Punch dough down and in 2 pieces. Roll out as thinly as possible. Sprinkle the remaining sesame seeds and roll again. Transfer dough to baking sheet. It is important for the dough to be evenly pressed and very thin. Score into free hand pieces. Bake at 400° for about 8 minutes watching closely. While Lavash is baking, repeat the process with the second piece.

To serve, break Lavash into pieces. Makes about 30 crackers. Serve with brie, assorted cheeses, and artichoke dip.

Luscious Apricot Bars

Served with Chateau Chantal Late Harvest Riesling

½ cup Gewurztraminer wine

1 cup dried apricots

1 stick unsalted butter, softened

¼ cup granulated sugar

1 1/3 cups all-purpose flour

1 cup packed light brown sugar

2 large eggs

1 cup chopped walnuts

½ tsp. baking powder

½ tsp. vanilla

C H A T E A U C H A N T A L



¼ tsp. salt

Confectioners' sugar for dusting

Preheat oven to 350°. Simmer apricots in Gewurztraminer wine to cover in a small saucepan, covered, for 15 minutes. Drain, then cool to room temperature and finely chop.

Beat together butter, granulated sugar, and 1 cup flour with an electric mixer on medium speed until mixture resembles coarse crumbs. Press evenly over bottom of a greased 8-inch square metal baking pan (nonstick) and bake in middle of oven until golden, about 25 minutes.

Beat together, in same bowl, chopped apricots, brown sugar, eggs, walnuts, baking powder, vanilla, salt, and remaining 1/3 cup flour on medium speed until combined well. Pour topping over crust and bake in middle of oven until topping sets and becomes golden for about 25-30 minutes more. Cool in pan on a rack and cut into 12 bars. Dust with confectioners' sugar.

Convent Babka

Served with Chateau Chantal Celebrate! Sparkling Wine

This recipe makes two 9-inch springform cakes.

2 cups milk, scalded, 85°

½ lb. (2 sticks) unsalted butter

4 tsp. dry yeast

¼ cup warm water (100-115°)

4 eggs

4 egg yolks

1 cup sugar

2 tsp. salt

Grated rind of 2 oranges

Grated rind of 1 lemon

C H A T E A U C H A N T A L



1 tsp. vanilla

1 T. vodka

8 to 9 cups sifted unbleached flour

2 cups golden raisins

Topping crumbs:

Mix 1/3 cup sugar

2 to 5 T. flour

3 T. butter

1 tsp. vanilla

Few tsp. orange peel

Heat the milk; stir in the butter until melted; cool to lukewarm. Proof the yeast in the warm water.

Beat the eggs, egg yolks, and sugar until thick. Add the salt, grated rinds, vanilla, and vodka. Add the milk-butter mixture to the egg mixture. Stir in the yeast.

Add the flour, a cupful at a time, mixing with a wooden spoon. The dough should not be dry, but it should not be sticky. Too much flour will make a dry, crumbly cake. Add the raisins.

Turn the dough onto a floured board and knead for about 5 minutes, until dough comes away from your hand. Butter a very large bowl and put dough in bowl. Cover and let rise in a 130° oven until doubled in bulk. Punch down and let rise a second time until almost doubled.

Preheat oven to 350°. Butter the pans generously. Divide the dough into 2 portions. Arrange evenly in the pans and cover loosely. Add topping. Let rise until doubled. Add topping crumbs.

Bake cake in oven for 30 to 40 minutes, until golden brown. There should be a hollow sound when you rap the top with your knuckles. Cool for 5 minutes in the pans, and then turn out onto racks to cool. Serve warm.