

Fall 2016 Chateau Chantal Wine Dinner Recipes

Chef Reuben Rosales

Winter Squash Risotto with Select Harvest Gewurztraminer

Ingredients

- 1 tablespoon butter
- 1 1/2 pounds butternut squash, peeled, seeded, and cut into 1/2-inch chunks
- Coarse salt and ground pepper
- 1 cup Arborio rice
- 1/2 cup dry white wine
- 2 cans (14 1/2 ounces each) reduced-sodium chicken broth, mixed with 1/2 cup water and heated
- 1/3 cup grated Parmesan cheese, plus more for garnish
- 1 tablespoon chopped fresh sage, plus more for garnish

DIRECTIONS

1. In a medium heavy-bottom saucepan, melt butter over medium heat. Add squash; season with salt and pepper. Cook, stirring often, until edges soften, 6 to 8 minutes.
2. Add rice; stir to coat. Add wine; cook until almost all liquid has evaporated, 1 to 2 minutes.
3. Reduce heat to medium-low; add 1/2 cup hot broth mixture. Cook, stirring, until almost all liquid is absorbed. Add remaining broth mixture, 1/2 cup at a time, stirring until liquid is absorbed before adding more, 35 to 40 minutes total.
4. Serve immediately, garnished with Sunflower seeds and sage, if desired.

French Onion Soup with Naughty Red

Ingredients

1/2 cup unsalted butter
4 onions, sliced
2 garlic cloves, chopped
2 bay leaves
2 fresh thyme sprigs
Kosher salt and freshly ground black pepper
1 cup red wine, about 1/2 bottle
1 quart beef broth
1 quart chicken broth
1 baguette, sliced
1/2 pound sliced provolone cheese

Directions

Melt the stick of butter in a large pot over medium heat. Add the onions, garlic, bay leaves, thyme, and salt and pepper and cook until the onions are very soft and caramelized, about 25 minutes. Add the wine, bring to a boil, reduce the heat and simmer until the wine has evaporated and the onions are dry, about 5 minutes.

Discard the bay leaves and thyme sprigs. Turn the heat down to medium low so the flour doesn't burn, and cook for 10 minutes to cook out the raw flour taste. Now add the beef broth, bring the soup back to a simmer, and cook for 10 minutes. Season, to taste, with salt and pepper.

When you're ready to eat, preheat the broiler. Arrange the baguette slices on a baking sheet in a single layer. Layer the slices with the provolone and broil until bubbly and golden brown, 3 to 5 minutes.

Ladle the soup in bowls and float several of the provolone croutons on top.

Alternative method: Ladle the soup into bowls, top each with 2 slices of bread and top with cheese. Put the bowls into the oven to toast the bread and melt the cheese.

Salmon en Croute with 2012 Proprietor's Reserve Pontes Vineyard Pinot Noir

INGREDIENTS

- ½ lb. fresh spinach
- ½ lb. salmon fillet
- salt and pepper to taste
- 3 tablespoons extra virgin olive oil
- 1 clove of garlic
- ¼ lb. mushrooms
- 1 egg
- ½ lb. puff pastry

Directions

Wash the spinach.

In a frying pan, heat the olive oil and a clove of garlic, lightly crushed.

After a few seconds, add the spinach: season with salt and pepper, then cover.

Cook the spinach and mushrooms for a maximum of 3 or 4 minutes

Stir and remove from heat.

At this point, season the salmon fillets with salt and pepper. Sear the fillet on both sides in extra virgin olive oil.

Then prepare the pastry: you can make it yourself or purchase it ready made.

Roll it out with a rolling pin into a 1/10-inch thick square.

Cut a strip of pastry slightly larger than the width of the salmon fillet and place on a sheet of parchment paper.

Beat the egg and brush it on the corners.

Lay the salmon fillet on the pastry and cover it with the spinach and mushrooms.

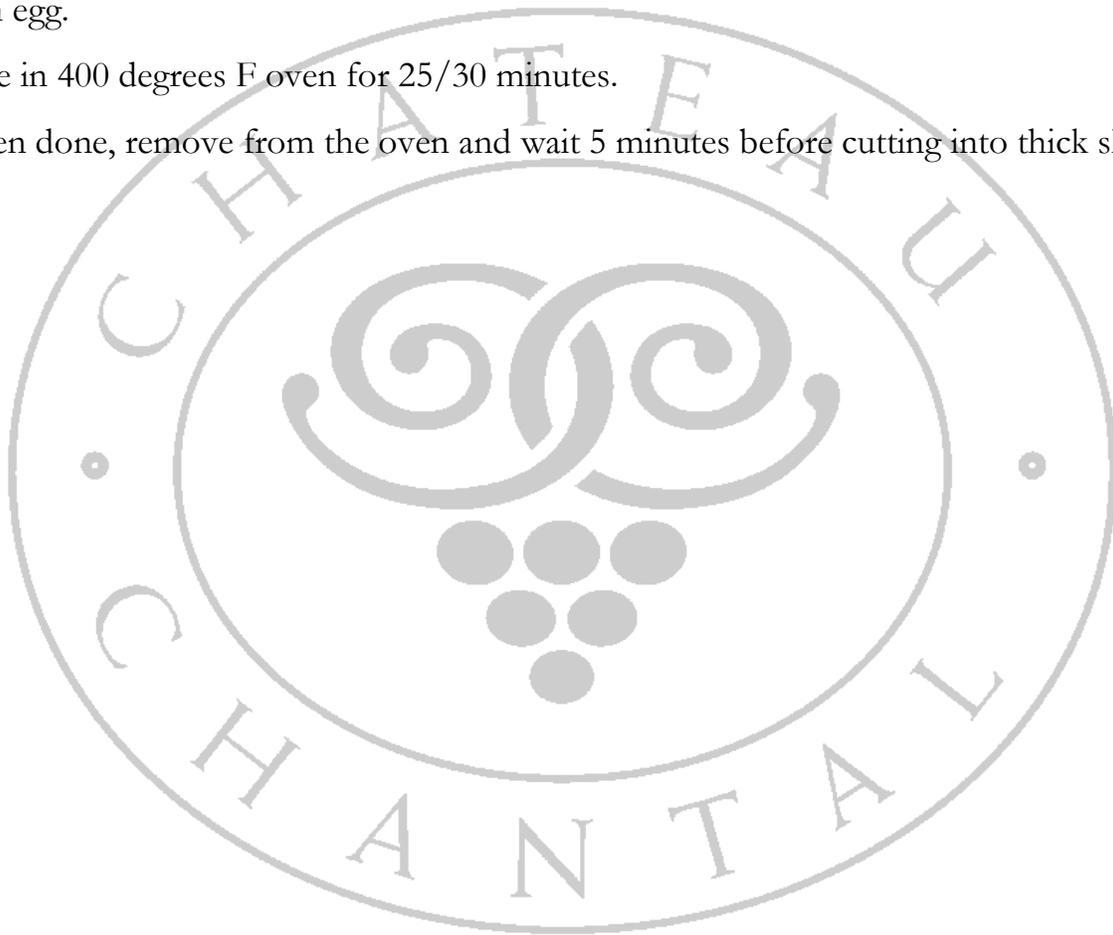
Cover everything with the last remaining strip of puff pastry.

Close around the edges and cut off the excess dough.

Take a few small cuts in the dough so that the steam can escape during baking. Brush with egg.

Bake in 400 degrees F oven for 25/30 minutes.

When done, remove from the oven and wait 5 minutes before cutting into thick slices.



Braised Beef with Celery Root Puree with Braising Liquid/Malbec Reduction with Reserve Malbec

INGREDIENTS

- 2 tablespoons olive oil
- 1 (3- to 3 1/2-pound) boneless beef chuck roast
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 medium onion, finely chopped
- 1 medium carrot, finely chopped
- 2 celery ribs, finely chopped
- 4 garlic cloves, thinly sliced
- 4 (4- to 6-inch) sprigs fresh thyme
- 2 (6- to 8-inch) sprigs fresh rosemary
- 2 tablespoons tomato paste
- 2 cups Malbec or other full-bodied red wine

PREPARATION

1. Put oven rack in middle position and preheat oven to 325°F.
2. Heat oil in pot over moderately high heat until hot but not smoking.
3. Meanwhile, pat meat dry and sprinkle with salt and pepper.
4. Brown meat in hot oil on all sides, about 10 minutes total. (If bottom of pot begins to scorch, lower heat to moderate.) Transfer to a plate using a fork and tongs.
5. Add onion, carrot, and celery and sauté, stirring occasionally, until vegetables are softened and golden brown, 10 to 12 minutes. Add garlic, thyme, and rosemary and sauté, stirring, until garlic begins to soften and turn golden, about 2 minutes. Stir in tomato paste and cook, stirring, 1 minute. Add wine and boil until liquid is reduced by about half, about 5

minutes. Add water and bring to a simmer, then return meat along with any juices accumulated on plate to pot. Cover pot with lid and transfer to oven. Braise until meat is very tender, 2 1/2 to 3 hours.

6. Transfer meat to a cutting board. Skim fat from surface of sauce and discard along with herb stems. Boil sauce until reduced by about one third, about 5 minutes, then season with salt. Cut meat across the grain into 1/2-inch-thick slices and return to sauce.



Peach and Wild Berry Cobbler with 2014 Late Harvest Riesling

INGREDIENTS

6 large peaches, cut into thin wedges

1/4 cup sugar

1 tablespoon fresh lemon juice

1 teaspoon cornstarch

For biscuit topping

1 cup all-purpose flour

1/2 cup sugar

1 teaspoon baking powder

1/2 teaspoon salt

3/4 stick cold unsalted butter, cut into small pieces

1/4 cup boiling water

PREPARATION

Cook peaches:

Preheat oven to 425°F.

Toss peaches with sugar, lemon juice, and cornstarch in a 2-qt. nonreactive baking dish and bake in middle of oven 10 minutes.

Make topping while peaches bake:

Stir together flour, sugar, baking powder, and salt. Blend in butter with your fingertips or a pastry blender until mixture resembles coarse meal. Stir in water until just combined.

Remove peaches from oven and drop spoonfuls of topping over them. Bake in middle of oven until topping is golden, about 25 minutes. (Topping will spread as it bakes.)