



FERRARI-CARANO  
*Vineyards and Winery*

### **Salmon, Goat Cheese and Leek Tart**

Makes 10-12 first course servings

1 sheet frozen puff pastry (half of 17.3 ounce package), thawed  
1 tablespoon olive oil  
2 small leeks (white and pale green parts only), halved and thinly sliced crosswise  
1 cup whipping cream

1 5.2-ounce package soft herb cheese (such as Boursin), room temperature  
1 3.5-ounce package soft fresh goat cheese, room temperature  
4 ounces cream cheese, room temperature  
1 tablespoon fresh lemon juice  
2 teaspoons chopped fresh thyme  
2 large eggs

4 ounces thinly sliced smoked salmon, optional  
2 tablespoons plain dried breadcrumbs

Preheat oven to 350 degrees F.

Roll out puff pastry on lightly floured surface to 12-inch square. Line 9-inch-diameter tart pan with removable bottom with pastry, cutting off excess at edge. Using a fork, pierce the dough all over. Freeze pastry 5 minutes. Cover pastry with aluminum foil. Fill with dried beans or pie weights. Bake pastry 15 minutes. Remove weights and foil. Bake crust until golden, about 5 minutes longer. Cool completely on rack. \*Can be prepared 1 day ahead. Cover with plastic wrap. Let stand at room temperature.

Preheat oven to 425 degrees F.

Heat olive oil in heavy large skillet over medium heat. Add sliced leeks and sauté until soft, about 5 minutes. Add whipping cream and simmer until leek mixture is reduced to 1¼ cups, about 5 minutes. Let mixture cool.

Using wooden spoon, beat herb cheese, goat cheese, and cream cheese in large bowl until well blended. Stir in leek mixture, then lemon juice and thyme. Season mixture to taste with salt and pepper. Stir in eggs 1 at a time, blending well after each addition.

Spread half of filling over bottom of crust. (Optional: top with smoked salmon and then top with remaining filling.) Sprinkle with breadcrumbs.

Bake tart until filling is set, about 30 minutes. Transfer to platter. Let tart cool to room temperature. Cut tart into wedges and serve.

***Pair with 2008 Ferrari-Carano Fumé Blanc***



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**Spinach, Ham and Parmesan Soufflé**

Serves 4

10 ounces spinach, fibrous stems removed (8 ounces trimmed)  
1 slice bread, processed in a food processor to make crumbs (½ cup)  
½ cup freshly grated parmesan cheese  
4 teaspoons unsalted butter  
1 tablespoon canola oil  
3 tablespoons all-purpose flour  
1½ cups cold nonfat milk  
¼ teaspoon salt  
¼ teaspoon freshly ground black pepper  
3 egg yolks  
4 ounces lean ham, julienned (1 cup)  
5 egg whites

Preheat oven to 375 degrees F.

Wash the spinach, and place it, still wet, in a skillet. Cook over medium to high heat for 2 minutes, until the spinach is wilted. Remove from the heat and cool. When cool, drain it, chop it coarsely and set aside.

Mix the breadcrumbs and 3 tablespoons of the parmesan cheese together in a small bowl. Using 1 teaspoon of the butter, grease the sides and bottom of a 6-cup gratin dish that is about 1½ inches deep. Add half of the breadcrumb and parmesan cheese mixture and shake the dish until the crumbs coat the sides and bottom. Set aside.

Melt the remaining 3 teaspoons of butter in a saucepan and add the oil and flour. Mix with a whisk and cook over medium to high heat for about 30 seconds. Whisk in the milk, salt and pepper, and bring to a boil, whisking continuously until the mixture boils and thickens. Remove from the heat and whisk in the egg yolks. Add the reserved spinach and the ham, and mix well.

In a mixing bowl, beat the egg whites until they are firm but still soft. Fold them into the spinach mixture along with the remaining cheese.

Pour the soufflé mixture into the prepared gratin dish, sprinkle the remaining breadcrumb and cheese mixture on top, place the dish on a tray. Bake at 375 degrees for about 35 minutes until the soufflé is set inside and the top is puffy and brown.

Spoon the soufflé directly from the gratin dish onto plates and serve immediately.

\*The soufflé can be unmolded from the dish by inverting it onto a plate if you prefer.

***Pair with 2007 Ferrari-Carano Alexander Valley Chardonnay***



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## Chicken Chasseur

Serves 4

1 tablespoon virgin olive oil  
8 skinless chicken thighs, with all surrounding fat removed (about 2 pounds)  
1 small leek (5 ounces), trimmed, cleaned, and coarsely chopped (1¾ cups)  
1 medium onion (4 ounces), peeled and chopped (1 cup)  
1½ tablespoons all-purpose flour  
1 cup dry white wine  
1 can (15 ounces) whole peeled tomatoes in juice  
5-6 cloves garlic, peeled, crushed, and finely chopped (1 tablespoon)  
20 medium mushrooms (about 12 ounces)  
1 teaspoon chopped fresh thyme  
1 teaspoon chopped fresh rosemary  
1 teaspoon salt  
½ teaspoon freshly ground black pepper  
1 tablespoon soy sauce  
1 tablespoon chopped fresh tarragon

Heat the olive oil until it is hot in a large nonstick skillet. Add the chicken thighs in one layer, and cook for 5 minutes on each side over medium to high heat. Transfer the thighs to a large, sturdy saucepan, arranging them side by side in a single layer in the pan.

To the drippings in the skillet add the leek and onion and sauté for 30 seconds. Add the flour, mix it in well, and cook for about 30 seconds. Then mix in the wine and tomatoes. Bring the mixture to a boil over medium heat and pour it into the saucepan containing the chicken. Stir in the garlic, mushrooms, thyme, rosemary, salt, pepper, and soy sauce.

Bring the mixture to a boil over high heat, stirring occasionally to prevent the chicken from scorching, then cover the pan, reduce the heat to low, and cook for 25 minutes. Sprinkle on the tarragon and mix it in.

Serve two thighs per person with some of the vegetables and surrounding liquid.

***Pair with 2006 Ferrari-Carano Cabernet Sauvignon***



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## **Pan-Seared or Grilled Marinated Flank Steak**

Serves 4

### **Honey-Coriander Marinade:**

1 tablespoon honey  
2 tablespoons soy sauce  
5 to 6 cloves garlic, peeled, crushed and finely chopped (1 tablespoon)  
½ teaspoon ground coriander seeds  
¼ teaspoon cayenne pepper

1 flank steak (about ¾ inch thick, weighing about 1¼ pounds), trimmed of all surrounding fat

Mix all the marinade ingredients together in a gratin dish large enough to hold the flank steak. Place the steak in the dish, turning to coat all sides with the marinade. Cover with plastic wrap and marinate in the refrigerator for at least 1 hour.

At cooking time, heat a grill until very hot, or preheat a heavy aluminum or cast-iron skillet or sauté pan for at least 5 minutes over high heat, until it is very hot.

Preheat the oven to 180 degrees F.

Remove the steak, reserving the marinade in the gratin dish. Place the steak on the hot grill or in the skillet, cook over high heat for 1½ minutes, turn, and cook for 1½ minutes on the second side to sear the meat and give it a well-browned exterior. Return the meat to the marinade, and place it, uncovered, in the warm oven to “relax” and continue cooking in its own heat for at least 10 minutes and up to 40 minutes.

To serve, cut the steak on the diagonal (against the grain) into very thin slices and serve with the marinade on very hot plates.

***Pair with 2004 Ferrari-Carano PreVail West Face***



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## Rice Pudding

Serves 4

3/8 cup white or basmati rice  
2 cups milk  
1/4 cup sliced almonds  
1/4 cup sugar  
1/4 teaspoon almond extract  
3 tablespoons sherry  
1 cup heavy cream, chilled  
2 ounces dried apricots  
1/4 cup *Ferrari-Carano Eldorado Gold*  
1/4 cup water  
1 tablespoon sugar or apricot jelly

Preheat oven to 350 degrees F.

In a small saucepan, cook the rice and milk together over medium heat for 30 to 40 minutes, uncovered, stirring occasionally, until the rice is tender and the milk is absorbed. While the rice is cooking, toast the sliced almonds on a baking sheet in the oven for about 5 minutes, until lightly browned, shaking the almonds occasionally to toast evenly. Watch carefully so the almonds do not burn.

When the rice is cooked, stir in the sugar, almond extract, toasted almonds, and sherry. Transfer to a large bowl, cover, and chill. (This can be prepared up to one day in advance.) When the rice mixture is cold, whip the cream in a large bowl to stiff, but not dry, peaks and fold into the rice. Refrigerate for up to 3 hours until ready to serve.

Place the apricots in a small saucepan with the *Eldorado Gold*, water, and sugar or apricot jelly. Bring to a boil over medium-high heat, reduce the heat to medium-low, and simmer until the apricots are tender and juice is syrupy, about 10 minutes. The apricots can be served warm, at room temperature, or cold.

To serve, spoon equal amounts of the rice pudding into 4 balloon wine glasses and spoon equal amounts of the apricot-*Eldorado Gold* sauce over each serving.

***Pair with 2006 Ferrari-Carano Eldorado Gold***