

FERRARI-CARANO
Vineyards and Winery



Shrimp BLTs

Yields about 25 hors d'oeuvres

1 baguette, sliced into 1/4-inch thick slices
1/4 pound apple wood smoked bacon
3/4 pound salad shrimp, coarsely chopped
1 green apple, peeled, cored and thinly diced
1/4 cup diced celery
Scant 1 cup mayonnaise
2 tablespoons chopped basil
1 1/2 tablespoons fresh lemon juice
Salt and freshly ground pepper
3 ounces baby arugula
4 small plum tomatoes, thinly sliced crosswise

Preheat oven to 350 degrees F.

Lay bread slices on a cookie sheet and bake for 5-10 minutes or until crisp. Remove from oven and let cool.

In a skillet over medium heat, add bacon in an even layer and cook until crisp. Drain on paper towels and crumble. Set aside.

In a medium bowl, mix shrimp, apples and celery with mayonnaise, basil and lemon juice until well combined. Season with salt and pepper to taste.

Spread a thin layer of mayonnaise on each slice of baguette. Top with an arugula leaf, then a slice of tomato and a tablespoon of shrimp salad. Sprinkle with crumbled bacon and serve immediately.

*Note: Shrimp salad can be made up to one day ahead.

*Pair with Ferrari-Carano 2008 Sonoma County Chardonnay or
Ferrari-Carano 2007 Tré Terre Chardonnay*



Fava Bean and Burrata Crostini

For Fava Bean Puree:

1/2 cup olive oil
4 pounds fresh fava beans, removed from their pods and outer skins
3 garlic cloves, roughly chopped
Fresh thyme
Fresh mint
1/2 cup vegetable broth
Salt and freshly ground pepper
1/4 cup extra-virgin olive oil
Fresh lemon juice
Grated lemon zest

Heat 1/2 cup olive oil in a medium sauté pan over medium heat. Add beans, garlic, herbs, vegetable broth and salt and pepper. Simmer, stirring frequently until beans are tender being careful not to let them burn – add more broth if necessary. Remove pan from heat and mash the beans with the back of a spoon.

Stir in the 1/4 cup extra-virgin olive oil and a little more broth to achieve a thick, spreadable consistency. Add a squeeze of lemon and taste to adjust seasoning if needed.

Preheat oven to 350 degrees F.

For the Crostini:

1 baguette, cut into 1/4 inch slices
1 tablespoon extra-virgin olive oil
1 pound burrata cheese, cut into pieces that fit the baguette slices
Snipped chives and grated lemon zest for garnish

Lay the bread slices on a cookie sheet and brush with the olive oil. Bake about 10 minutes or until crisp. Let cool.

Place a spoonful of fava bean puree on top of each slice of baguette and top with a piece of burrata cheese. Finish with a sprinkling of snipped chives and grated lemon zest. Serve immediately.

*Pair with Ferrari-Carano 2008 Sonoma County Chardonnay or
Ferrari-Carano Tré Terre Chardonnay*



Mushroom and Ham Quiche

Makes one 10½-inch Quiche

Preheat oven to 350 degrees F.

For the Tart Crust:

1½ cups all purpose flour

1 stick cold, unsalted butter, cut into small pieces

Pinch of salt

¼ cup ice water

In a mixing bowl combine all ingredients until dough forms. Knead lightly on floured board and roll out to fit springform quiche pan. *Note: The dough can also be made in a food processor. Place flour, butter and salt in bowl of processor and pulse 10 times. Add cold water and pulse another 10 times. Turn out on floured board, knead lightly to bring dough together and roll out to fit springform quiche pan.

Refrigerate for 30 minutes. Bake tart shell blind (cover bottom with parchment paper and weight with pie weights or dried beans) for one hour (you can remove the parchment and weights after 30 minutes) or until golden brown. Let cool.

For the Filling:

2 tablespoons unsalted butter

½ pound white mushrooms, sliced ¼ inch thick

Salt and freshly ground white pepper

4 large eggs

¾ cup cream

½ cup milk

Pinch of ground nutmeg

3 ounces ham, sliced ¼ inch thick and cut into ¾ inch long matchsticks

1 cup shredded gruyere or comté cheese

In a medium bowl, whisk eggs, cream, milk, ¾ teaspoon salt, ¼ teaspoon pepper and the nutmeg. Scatter the mushrooms, ham and cheese in the tart shell and pour the custard over the top. Bake the quiche for 30 minutes or until lightly browned on top and the custard is set. Let cool for 15-20 minutes and cut into wedges.

*Pair with Lazy Creek Vineyards 2007 Estate Pinot Noir or
Ferrari-Carano 2007 Cabernet Sauvignon*

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Grilled Mortadella and Robiola Packets

6 Servings

12 thin slices of mortadella
12 ounces fresh robiola or goat cheese
12 basil leaves
3 cups packed baby arugula leaves
2 tablespoons extra-virgin olive oil
1 tablespoon red wine vinegar
Salt

On a work surface, lay out 4 slices of the mortadella. Spoon some robiola in the center of each one and top it with a basil leaf. Fold the mortadella over the cheese, fold in the sides to form a neat packet and secure it with toothpicks. Repeat with the remaining mortadella, robiola and basil.

Light a grill or preheat a grill pan. Grill the mortadella packets over high heat for about 1 minute per side, until they are lightly charred and the cheese has melted. Discard the toothpicks.

In a bowl, toss the arugula with the olive oil and vinegar and season with salt. Transfer to a platter. Arrange the packets around the arugula and serve right away.

*Note: The packets can be refrigerated for up to 4 hours. Bring to room temperature before grilling.

*Pair with Lazy Creek Vineyards 2007 Estate Pinot Noir or
Ferrari-Carano 2007 Cabernet Sauvignon*



Pulled Pork Sliders with Coleslaw

12 Servings

Dry Rub:

- 3 tablespoons paprika
- 1 tablespoon garlic powder
- 1 tablespoon brown sugar
- 1 tablespoon dry mustard
- 2 tablespoons coarse sea salt
- 1 (5-7 pound) pork roast, preferably shoulder or Boston butt

Mix the spices together until well combined. Rub the spice blend all over the pork. Cover and refrigerate for at least 1 hour or up to overnight.

Preheat oven to 300 degrees F.

Put the pork in a roasting pan and roast it for about 6 hours. An instant-read thermometer stuck into the thickest part of the pork should register 170 degrees F. Basically, the roast should fall apart. While the pork is roasting, make the barbecue sauce.

Cider Vinegar Barbecue Sauce:

- 1½ cups cider vinegar
- 1 cup yellow or brown mustard
- ½ cup ketchup
- 1/3 cup packed brown sugar
- 2 garlic cloves, smashed
- 1 teaspoon kosher salt
- 1 teaspoon cayenne
- ½ teaspoon freshly ground black pepper
- Pan drippings from the pork

In a saucepan over medium heat, combine all the ingredients except the pan drippings from the pork. Simmer gently, stirring, for 10 minutes until the sugar dissolves. Take the pan off the heat and set aside.

When the pork is done, take it out of the oven and put it on a large platter. Let the meat rest for 10 minutes. While it's resting, deglaze the pan over medium heat with $\frac{3}{4}$ cup water, scraping with a wooden spoon to pick

up all of the browned bits. Reduce by about half. Pour the remaining drippings into the barbecue sauce and cook for 5 minutes.

While the pork is still warm, you want to "pull" the meat. Using two forks – one to steady the meat, use the other to pull shreds of meat off the roast. Put the shredded pork in a bowl and pour half of the barbecue sauce over it. Stir it well so that the pork is coated with the sauce and set aside.

Cole Slaw:

1 head green cabbage, shredded
2 carrots, grated
1 red onion, thinly sliced
2 green onions (white and green parts), chopped
1 fresh red chile, sliced
1½ cups mayonnaise
¼ cup Dijon mustard
1 tablespoon cider vinegar
1 lemon, juiced
Pinch of sugar
½ teaspoon celery seed
Several dashes hot sauce
Kosher salt and freshly ground black pepper

Combine the cabbage, carrots, red onion, green onions, and chile in a large bowl. In another bowl, stir together the mayonnaise, mustard, vinegar, lemon juice, and sugar. Pour the dressing over the cabbage mixture and toss gently to mix. Season the cole slaw with the celery seed, hot sauce, salt and black pepper. Chill for 2 hours in the refrigerator before serving.

To Serve:

12 hamburger buns
Pickle spears
Spoon the pulled pork mixture onto the bottom half of each hamburger bun and top with some slaw. Serve with pickle spears and the remaining sauce on the side.

*Pair with Lazy Creek Vineyards 2007 Estate Pinot Noir or
Ferrari-Carano 2007 Cabernet Sauvignon*



Grilled Flank Steak and Portobello Sandwich

1½ pound flank steak, trimmed of fat

Marinade:

3 tablespoons strong brewed coffee

1 cup red wine

1 tablespoon olive oil

1 tablespoon brown sugar

2 cloves garlic, minced

1 sprig rosemary, minced

½ teaspoon whole black peppercorns, crushed

Salt and pepper

Olive oil, to brush on steak before grilling

Combine all marinade ingredients in a glass dish large enough for flank steak to lay flat. Cover and refrigerate 6-8 hours.

For the Sandwiches:

4 portobello mushroom caps, cut into slices

1 Vidalia or sweet red onion, cut into rings

2 tablespoons cherry or berry balsamic vinegar

¼ cup olive oil

½ cup mayonnaise

1 teaspoon Dijon mustard

½ cup chopped fresh parsley

Squeeze of lemon if needed

2 cups arugula

Ciabatta bread, cut into 2-inch wide pieces, then cut in half to make small sandwich size portions.

In a small bowl, combine mayonnaise, mustard, parsley, salt, pepper and a squeeze of lemon if needed. Set aside.

Bring meat to room temperature and remove steak from marinade. Heat grill to high heat. Brush meat with olive oil and salt and pepper. Grill steak on each side until cooked to desired doneness, 5-8 minutes per side.

Remove from heat and let meat rest to retain juices. Slice steak against the grain at a 45 degree angle.

Preheat oven to 400 degrees F.

While the steak is resting, line a cookie sheet with aluminum foil and place the sliced mushrooms on it in a single layer. Drizzle with olive oil and balsamic vinegar and roast in oven for about 10 minutes. Set aside but keep warm.

To Assemble:

Brush ciabatta with olive oil and grill, cut sides down, until golden brown.

Spread mayonnaise mixture on both sides of the split ciabatta. Lay several slices of steak on the bread and mound with mushrooms and onions. Garnish with arugula and serve immediately.

Pair with Ferrari-Carano 2005 PreVail Back Forty

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Orange Cream Tartlets by John Ash & Co.

6 eggs, separated
5 tablespoons sugar
6 tablespoons cornstarch
1 $\frac{1}{4}$ cups orange juice
3 $\frac{1}{2}$ ounces orange juice concentrate
 $\frac{3}{4}$ cup cream
 $\frac{1}{2}$ ounce gelatin sheets
1 $\frac{1}{2}$ cups granulated sugar
8 mini pre-baked tart shells

Soak the gelatin leaves in water, then squeeze out the water.

In a saucepan, combine the egg yolks, 5 tablespoons sugar, cornstarch, orange juice, orange juice concentrate and heavy cream and mix thoroughly.

Bring to a boil over low heat, stirring constantly, until the mixture thickens.

Beat the egg whites, gradually adding the 1 $\frac{1}{2}$ cups of sugar, until they form stiff peaks.

Mix the gelatin into the hot cream mixture.

Whisk in the egg whites.

Pipe the mixture into tart shells and refrigerate for at least 2 hours.

Basil Oil:

4 ounces basil leaves

$\frac{3}{4}$ cup extra-virgin olive oil

Blanch basil leaves in simmering water for 2 minutes. Drain and squeeze dry. Blend leaves with oil until smooth.

Pair with Ferrari-Carano 2007 Eldorado Gold

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Caramel Cream Puffs by John Ash & Co.

Preheat oven to 375 degrees F.

For the shells:

1/2 cup water
2 ounces butter
1 tablespoon sugar
1/4 teaspoon salt
3/4 cup all purpose flour
3 eggs, room temperature

In a saucepan, bring water, butter, sugar, and salt to a boil. Add flour all at once and stir until mixture comes away from the sides of the pan. Put mixture into a mixing bowl and using a stand mixer with the paddle attachment, slowly add the eggs one at a time incorporating each one completely. Fill pastry bag with mixture and pipe small mounds onto parchment lined sheet pans. Bake until golden brown and puffed (inside will be hollow). Cool before filling.

For the filling:

1/4 cup cornstarch
1/2 cup sugar
4 egg yolks
1 cup milk
1 cup heavy cream
2 tablespoons water
1/2 teaspoon vanilla

Combine half of the cornstarch and half of the sugar. Slowly add the egg yolks. Mix the water and sugar and bring to a boil. Boil undisturbed until mixture turns medium amber color. Pour in milk and cream and stir until smooth. Whisk hot milk mixture into yolk mixture and place combined mixture back into saucepan. Continue cooking, stirring constantly, until mixture begins to slowly come to a boil. Add vanilla and pour into a bowl. Cover with plastic wrap and chill for at least 2 hours. When cool, fill cream puff shells and lightly dust with fleur de sel.

Pair with Ferrari-Carano 2007 Eldorado Gold

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*A Taste
of Spring*

A Celebration Of
Wine, Food And Friends

Asparagus Crepes

Serves 6

For the Crepes:

3 large eggs
1 cup all purpose flour
1 cup whole milk
2 tablespoons butter, melted
Canola or vegetable oil as needed for frying the crepes

Add all ingredients to a blender and mix until smooth. Let batter rest in refrigerator overnight if possible.

Heat a 7-inch non-stick skillet and brush with a little oil. Add 2 tablespoons of batter and tilt the pan to coat the bottom evenly. Cook until the bottom browns and with a heat resistant spatula, flip the crepe and cook for another 30 seconds or less on the other side. Slide crepe to a flat surface, cover with a paper towel and begin the process again, layering the crepes between paper towels.

For the Filling:

1 medium yellow onion, finely chopped
1 pound asparagus, trimmed and cut into 1-inch pieces
3 medium plum (Roma) tomatoes, peeled, seeded and chopped
1/3 cup whipping cream
Salt and freshly ground white pepper
1/3 cup grated parmesan cheese
1 tablespoon canola or vegetable oil

Heat oil in large skillet over medium high heat. Add onion and sauté until transparent. Reduce heat, add asparagus and simmer until asparagus is tender, about 10 minutes. Add tomatoes and cream, season with salt and pepper, cover and simmer until mixture thickens. Remove pan from heat and let mixture cool. Add parmesan and mix together.

For the Fontina Cheese Sauce:

1 stick unsalted butter
1½ cups all purpose flour
2 cups milk
1 cup shredded Italian Fontina cheese
1 teaspoon salt
1 pinch nutmeg
4 egg yolks

In a saucepan, melt butter and whisk in flour to make a roux. Cook for one minute on low heat, add milk and whisk until sauce thickens, then stir with a wooden spoon until sauce coats the back of the spoon. Remove pan

from heat, add Fontina cheese and mix until the cheese is completely incorporated and the sauce is smooth. Whisk in the egg yolks thoroughly, taste and correct seasoning as needed.

Preheat oven to 400 degrees F.

Butter a 13x9x2 inch glass baking dish

To assemble the crepes:

Have freshly grated parmesan cheese ready for topping the crepes.

Spoon a tablespoon of the cheese sauce on a crepe and place a generous spoonful of the asparagus filling over the sauce. Fold the crepes in half and then in half again to form small triangles. Place each filled crepe in the prepared baking dish until all the ingredients have been used. Pour the remaining cheese sauce over the crepes and sprinkle with parmesan cheese.

Place baking dish in the preheated oven and bake for 10 minutes or until the crepes are lightly browned. Top with more parmesan cheese and serve hot.

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Almond Brittle

2 cups sugar
1/2 cup water
1/4 cup light corn syrup
1/2 teaspoon salt
7 ounces sliced almonds
1 tablespoon unsalted butter
1/2 teaspoon baking soda

Line a sheet pan with a Silpat or other silicone liner. In a saucepan, gently stir in sugar, water and corn syrup. Add salt and mix together. Bring to a boil over high heat and let cook undisturbed. Swirl pan when the sugar begins to turn golden. Cook until a medium amber color. Stir in nuts and butter, then add baking soda and mix. Pour into prepared pan and spread with a spatula. Let cool and break into pieces.

Pair with Ferrari-Carano 2007 Eldorado Gold