



December 2000 – Wines & Cheese recipes

Wines and Cheese

I have had the pleasure in participating in a wine tasting with the Mahle-Malaspina Wine Club. The topic being Chilean Merlots under \$12. I was quite surprised at the quality of some wines that we tasted. It was an interesting evening of swirling, smelling, swishing and gurgling. Some of the participants were very knowledgeable and some of us watched and listened in fascination as we learned the ropes.

We tasted 13 wines in total, some receiving comments like "It smells like Harmac on a southwesterly wind" as you can imagine it did not rate very highly. Five of the wines stood out above the rest receiving comments like plum or cherry jam, peppery, fruity and veggies like green peppers. Here are the top five wines as rated by the group.

#1	Santa Rita	120	1999 (Rapel)	@	\$10.95
#2	Vina San Pedro	'35 Sur'	1998 (Lontue)		\$11.95
#3	Gran Tarapaca		1998 (Maipo)		\$10.95
#4	Concha Y Toro	Sunrise	1999		\$9.90
#5	Undurraga		1998 (Colchagua)		\$11.95

When I think of wines, they draw me to the cheeses. The first cheese to come to mind is Brie, this famous cheese has been made since before the medieval times. Eat Brie in its entire, rind and all. I find it very versatile and easy to incorporate into recipes.

Camembert, a similar soft rind cheese to Brie, but with its own unique flavour. A wonderful triple crème soft rind cheese is St. Andres...ummm! Cambozola is also a soft rind cheese with blue veining.

Phyllo-wrapped Brie with apricot and rosemary chutney

Chutney

12oz Dried apricots-chopped
 1 large red onion-chopped
 1c Water
 2/3c Cider vinegar
 2/3c Light brown sugar(packed)
 3oz Dried cranberries (3/4c)
 1 1/2T Fresh Rosemary-chopped
 3 cloves Garlic-chopped
 2t Lemon Zest
 1/2t Salt
 1/8t Cayenne

-Combine all the ingredients in a heavy saucepan bring to a boil, stir 'til sugar dissolves. Reduce heat and simmer until most of the liquid has evaporated and the chutney is thick, about 25mins.

1/2c Slivered almonds-toasted

-Stir in to chutney and chill.

1c Butter-melted

1lb Phyllo-thawed

4 1/2T Fresh rosemary chopped

-Brush a large baking sheet with butter and set aside.

-Unroll pastry and cover with plastic wrap to prevent drying. Place 2 sheets, stacked in front of you, short side forward, brush with butter. Place another 2 sheets, stacked, overlapping the first 2 by 5"-7". To form a rectangle about 18 x 17". Brush with butter. Sprinkle with rosemary. Place 2 more stacked sheets on the first 2 sheets, then 2 more on the second 2 sheets, brush with butter and sprinkle with rosemary. Repeat this step one more time. (A total of 12 sheets)

-Using a sharp knife or scissors, trim the corners of the phyllo forming a 17" oval.

32oz-36oz Wheel of Brie.

-Place in the centre of the phyllo and top the Brie with 1 1/2c of the chutney.

-Gently fold a corner of the phyllo over the Brie, brush with butter. Continue to fold the phyllo in sections to fit snugly over the top of the cheese. Brushing each section with butter and pressing to adhere. Using a metal spatula, transfer cheese to baking sheet.

-For the roses on the top, take one sheet of phyllo, brush with butter. Starting on the long side fold pastry loosely over in a 1" strip, forming a roll. Gently coil the roll and gather the bottom edge of the coil together, lightly pinching to open the top up like a rose. Place on the top of the uncovered cheese. Brush with butter. Repeat this step twice, to form a total of 3 roses. Chill 3 hours.

Position rack in centre of oven and preheat to 400*. Bake cheese about 25mins. Covering roses loosely with foil if they begin to brown too quickly. (if cheese leaks from pastry press piece of foil over tear and continue baking)

-Cool 45 mins, then cut into wedges. Decorate with apple, Baguette slices, dried fruit, bread sticks and herbs.

Roquefort dip

4oz Cream Cheese (1/2c)

-beat 'til smooth

3t Milk

2t Dry Sherry

-beat in to the cream cheese

4oz Roquefort (1c crumbled)

-gently stir in, so not to break down the chunks too much.

Serve with wedges of crisp apple, Celery and endive leaves.

Cheddar and Stilton drop biscuits.

2 1/2c All-purpose flour

2T Sugar

1T Baking Powder

3/4t Cream of Tartar

1/2t Salt

-mix all these ingredients together.

7T Cold butter

-cut in 'til it looks like a coarse meal.

1c Sharp Cheddar Cheese-grated and packed

1/2c(2oz) Stilton-crumbled

-add and reduce to small pieces

1 1/4c Buttermilk

1 Egg

-Blend and mix with flour mix, just to moisten.

-Grease and flour 2 cookie sheets, drop 2-4T dough onto cookie sheet depending on desired size. Space 2-3" apart and cook 10-12 min at 400*. Excellent served on their own, warm or stuffed with some smoked turkey.

Goat Cheese that is made fresh is made all over the world. We can find wonderful goat cheese from Salt spring Island in our local grocery markets.

Goat Cheese stuffed mushroom caps

6oz Fresh Goat cheese
3T Sundried tomatoes-chopped
2T Fresh Basil
2ClovesGarlic
1T Cracked peppercorns
-Mix all together
12 Mushrooms-stems removed and wiped clean.
-Stuff the mushroom caps and bake 10-15 min at 350*

Cheddar, probably the most famous of hard cheeses in the world, takes its name from the village of Cheddar in England. Cheese also come in packages that are layered, so you can have the benefits of 2 cheeses, for example the Huntsman Double Gloucester with Stilton.

Bread sticks.

4oz Sharp cheddar-grated(11/4c)
1/2t Cumin
1/4t Cayenne
Toss together

1 Sheet(1/2lb) Puff Pastry
-roll into a 12" x17" rectangle and cut in half. Spread the cheese mix on one half.

1 egg
2T Milk
-beat together and bush on the other half of pastry as an egg wash.

-put the halves together, cheese and eggwash in the middle. Roll out to 13" X 8". Egg wash the top.

1T Cumin seed
1t Salt
-mix together and sprinkle on the top of the pastry.
-cut in to 8" X 1/2" strips and twist, pressing ends.
-put on greased cookie sheet and bake 10-12mins at 425*

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