



Antipasto Wrap

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Pan Bagnat

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Lamb Chops with
Herbed Red Wine

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Shrimp-Scallop Brochettes

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Pan Bagnat

4 SERVINGS

- 4 round bread rolls (firm country-style) or 1 small round loaf
- Olive oil
- 1/2 sliced tomato per roll
- 1 green pepper, thinly sliced
- 1 red pepper, thinly sliced
- 4 green onions, chopped
- 125 mL (1/2 cup) black olives, chopped
- 2 small cans tuna (or 1 large can)
- 1 can anchovy fillets
- Basil leaves
- Salt and pepper

- 1** Slice the top off the rolls or loaf. Scoop out some of the interior to form a well and brush generously with olive oil.
- 2** Starting with the tomatoes, layer the remaining ingredients in the well. Season with salt and pepper.
- 3** Replace the top of the roll or loaf. Press down on the pan bagnat with your hands, wrap tightly in plastic and refrigerate for at least an hour before serving.

PAIRING

MARQUÉS DE CÁCERES (10263242) \$14.05
QUINTA DA ESPIGA (10262910) \$10.10



Antipasto Wrap

4 SERVINGS, OR 24 APPETIZERS

- 4 tortillas (or pitas)
- 250 mL (1 cup) ricotta or cream cheese
- 30 mL (2 tbsp) pesto (basil or tomato)
- Arugula or other lettuce
- Cold cuts (Genoa salami, calabrese, capicola, prosciutto or other)
- Grilled red peppers, finely sliced
- Marinated artichoke hearts, chopped
- Black olives, chopped
- Salt and pepper

- 1** Mix together the pesto with the ricotta or cream cheese.
- 2** Spread the mixture on the tortillas.
- 3** Place lettuce leaves on the tortillas.
- 4** Add the other ingredients, leaving about 2.5 cm (1 inch) clear around the edges.
- 5** Fold each tortilla in half and roll up tightly.
- 6** Wrap securely in plastic or aluminium foil and refrigerate for at least one hour before serving.

PAIRING

DE LA CHEVALIÈRE (10374997) \$14.20
BARONE RICASOLI (10286161) \$14.95



Shrimp-Scallop Brochettes

4 SERVINGS

- 16 shrimp
 - 16 scallops
 - 4 wooden skewers for the brochettes
- Marinade**
- 60 mL (1/4 cup) olive oil
 - 30 mL (2 tbsp) lemon juice
 - 30 mL (2 tbsp) herbes de Provence
 - Salt and pepper
- Herbes de Provence Butter Sauce**
- 125 g (1/4 cup) butter
 - 30 mL (2 tbsp) 35% cream
 - 15 mL (1 tbsp) herbes de Provence
 - Juice of 1/2 lemon
 - Salt and pepper

- 1** Thread the shrimp and scallops onto four skewers in the following manner: Wrap each shrimp around a scallop by spearing one end of the shrimp, then the scallop, and then the other end of the shrimp.
- 2** Place the brochettes in a glass baking dish.
- 3** In a bowl, combine the marinade ingredients. Pour over the brochettes.
- 4** Marinate in the refrigerator for two hours.
- 5** Preheat the barbecue to medium.
- 6** Remove the brochettes from the marinade and drain well. Barbecue them for two to three minutes, turning frequently.
- 7** To make the sauce, melt the butter on very low heat. Add the lemon juice and cream. Stir until the sauce is very hot. Add the herbes de Provence. Arrange the shrimp on a serving platter and drizzle with the butter sauce.

PAIRING

JACOB'S CREEK (00219105) \$12.60
RH PHILLIPS (00594457) \$13.70



Lamb Chops with Herbed Red Wine

4 SERVINGS

- 12 small lamb chops (3 per person)
- Coating**
- 60 mL (4 tbsp) olive oil
 - 60 mL (4 tbsp) red wine
 - 15 mL (1 tbsp) Dijon mustard
 - 15 mL (1 tbsp) fresh herbs (thyme or rosemary), chopped
 - Salt and pepper

- 1** Preheat the grill to medium-high.
- 2** Combine the olive oil, wine, mustard, herbs, salt and pepper. Brush onto the lamb chops.
- 3** Grill the chops for four to seven minutes on each side, depending on desired doneness.
- 4** Let rest for five minutes before serving.

* For more pronounced flavours, marinate the lamb in this preparation for two hours.

PAIRING

WOODBIDGE
BY ROBERT MONDAVI (00494492) \$14.80
CARPINETO (00478891) \$21.65





Ratatouille

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Gazpacho and
Avocado Shooters

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Liqueur-Glazed
Grilled Peaches

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Champagne Granita
with Raspberry Coulis

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Gazpacho and Avocado Shooters

ABOUT 375 mL (1 1/2 CUPS)
OR 15 SHOOTERS

Gazpacho Shooters

- 2 tomatoes, peeled, seeded and chopped
- 1/4 English cucumber, peeled, seeded and chopped
- 1/2 red pepper, chopped
- 1/4 onion, chopped
- 250 mL (1 cup) vegetable juice
- 15 mL (1 tbsp) olive oil
- 30 mL (2 tbsp) lemon juice
- Salt and pepper
- Chopped coriander
- Tabasco sauce (10 drops)
- Vodka (1 splash per shooter)

Avocado Shooters

- 1 avocado, peeled
- 250 mL (1 cup) water
- 30 mL (2 tbsp) chives
- 30 mL (2 tbsp) lemon juice
- Salt and pepper
- Chopped coriander
- Tequila (1 splash per shooter)

Gazpacho Shooters:

1 In a food processor or blender, combine all ingredients except the vodka. **2** Pour a little vodka into each shooter glass and add the vegetable preparation. **3** Garnish with small celery sticks or sprigs of chive.

Avocado Shooters:

1 In a food processor or blender, combine the avocado, water, chives, lemon juice, salt and pepper. **2** Refrigerate for at least one hour. **3** Just before serving, pour a little tequila into each shooter glass, add the avocado mixture and garnish with coriander. Serve with small spoons.

Ratatouille

4 SERVINGS

- 1 eggplant, chopped
- 2 onions, chopped
- 2 zucchini, chopped
- 2 red peppers, chopped
- 4 tomatoes, peeled and seeded
- 4 garlic cloves, chopped
- 150 mL (5/8 cup) olive oil
- Fresh oregano, thyme, basil or sage
- Salt and pepper

1 Sauté each vegetable separately in a little olive oil, seasoning with the chopped garlic, salt and pepper. **2** Combine all the vegetables in a large pan and let simmer for 15 minutes or until they're tender but not falling apart. You want the ratatouille to bind without being overly juicy. **3** Add the fresh herbs at the last minute.

PAIRING

DOMAINE CAMPRADEL
(00560219) \$11.70
OTERRA (00535005) \$13.75



Champagne Granita with Raspberry Coulis

8 TO 10 SERVINGS

Granita

- 1 bottle champagne or sparkling wine
- 190 mL (3/4 cup) sugar
- 250 mL (1 cup) water
- 45 mL (3 tbsp) raspberry coulis

Coulis

- 500 mL (2 cups) raspberries
- 125 mL (1/2 cup) sugar
- 10 mL (2 tsp) lemon juice

Melon Variation

- 1 melon
- 85 mL (1/3 cup) sugar
- 125 mL (1/2 cup) water
- 15 mL (1 tbsp) lime juice
- 30 mL (2 tbsp) lemon liqueur

1 Melt the sugar in boiling water and let cool. **2** Incorporate the champagne. **3** Pour preparation into a rectangular baking dish and store in the freezer for at least three hours, stirring every half hour with a fork to break up the ice crystals. If necessary, extend the time in the freezer until the liquid is frozen. **4** Serve the granita in small dessert bowls or martini glasses. Garnish with fresh raspberries and a little of the coulis. **Coulis:** Puree the raspberries with the sugar in a food processor. Add the lemon juice. Strain and reserve. **Melon variation:** **1** Melt the sugar in boiling water and let cool. **2** Puree the melon and mix it into the sugar preparation. **3** Add the lime juice and lemon liqueur. Freeze the mixture in the same procedure as with the champagne granita. Serve in small dessert bowls or martini glasses. Garnish with mint leaves.

Liqueur-Glazed Grilled Peaches

6 SERVINGS

- 6 peaches, cut in half
- 90 mL (3 oz) orange liqueur or rum
- 250 g (1/2 lb) vanilla ice cream
- Ground pistachios or walnuts

1 Barbecue or broil the peach halves, cut side down, for two to three minutes. **2** Brush top of peaches with the orange liqueur or rum. **3** Turn and cook for another minute, brushing liqueur or rum on the exposed side of the peaches. Remove from heat. **4** Serve the peach halves with the vanilla ice cream and nuts, and drizzled with a little orange liqueur or rum.

PAIRING

MICHELE CHIARLO NIVOLE
(00979062) \$12.00
INNISKILLIN (00559302) \$8.70

