

PSSAGNO
WINERY



September 2010 Cellar Club Pairing Menu

2009 Riesling – La Estancia Vineyard

Smoked Eggplant/Mushroom/Garlic Spread

Indian Garlic Pickle Phyllo Triangles

Asian Chicken Salad

2008 Chardonnay - Lucia Highlands Vineyard

Seared Sea Scallop with Herbed Butter Sauce

Poached Gnocchi with Shallot-Béchamel Sauce

2008 Pinot Noir - Lucia Highlands Vineyard

Herbed Lamb Tenderloin with Seared New Potatoes

2008 Pinot Noir - Idyll Times Vineyard

Grilled Ham and Gruyere Cheese on Baguette with Grilled Peach

Eggplant/Smoked Mushroom Spread

Smoked Mushrooms

- Portobella Mushrooms – 4 medium size, remove woody stem
 - Crimini Mushrooms – 1 LB (or a mix of white button and Crimini)
- Cut them, scatter on a foil lined baking pan and toss with:
- 2-3 TBL olive oil,
 - 6-8 cloves coarsely chopped garlic,
 - 1 tsp thyme,
 - Juice of 1 lemon
 - 1 tsp Italian seasoning
 - 1 tsp kosher salt (later, we will try substituting smoked salts)



Bake on a sheet pan at 325-350 degrees for about 20-30 minutes---they should be soft but still moist. (Timing is for a convection oven.) NOTE: these are wonderfully tasty and easy to prepare if you choose to stop right here. I like this better than trying to sweat and then sauté them on the stove top, I think.

If smoking; skip the oven step (above) once you have them seasoned and on the tray and the chips in the grill pan are smoking, smoke the tray of mushrooms over mesquite chips until tender but still moist. Stir every 15-20 minutes and set a foil tent over the chips and the tray to keep the smoke in as much as possible. Depending on the temperature of your grill, this will be about an hour or so total.

Eggplant/Smoked Mushroom Spread

While the grill is heating up to get the chips smoking, put a whole eggplant on the grill and thoroughly char the outside---let it cool, then peel and remove most of the seeds.....put the pulp and about an equal amount of the smoked mushrooms in the food processor along with salt, pepper, a pinch of cayenne, and a teaspoon or so of fresh lemon juice---pulse until coarsely blended---to the chunky spread stage....this is lovely on plain crackers or a small round of crusty bread as an appetizer!

Indian Garlic Pickle Phyllo Triangles

(Makes about 3 dozen)

For the filling:

2 bottles of Patek Garlic Relish (available in most stores that have an Indian food condiments section)

Hang the relish in a strainer for 3-4 hours, stirring occasionally to remove the oil.

Reserve this very flavorful oil for another use.

Put the strained relish in a food processor and pulse a few times until you get a rough paste---should still have some chunkiness to the texture.

For the Triangles:

1/2 box of Phyllo dough

1/2 cup (1 stick of sweet butter)

1 cup prepared garlic relish



Stack 2 sheets of phyllo on top of each other on your work surface. (Always keep the remainder of the phyllo under a slightly dampened dishtowel.) Brush the stacked sheets lightly with melted butter, cut it lengthwise into thirds, put a teaspoon of garlic relish at the bottom of each strip ---roll up into a triangle-forming motion (the same way that you fold a flag). Brush with butter and place on a parchment lined baking sheet. Bake at 400 degrees for 8-10 minutes until they are golden brown. Transfer to a cooling rack. Let cool for 5-6 minutes before serving.

Asian Chicken Salad

For the salad:

- 1 cup cooked chicken, 1/2" diced
- 1 small can mandarin oranges drained and chilled
- 6-8 Napa cabbage leaves, tops reserved for plating, bottoms cross sliced in to celery-rib sized bites
- 1 TBL chopped cilantro leaves
- 2 green onions ---green part only finely sliced
- 1/4 cup cashews
- 1/4 cup chopped water chestnuts

For the Dressing:

- 1/2 cup teriyaki sauce (we prefer SoyVay brand)
- 1/4 c neutral olive oil
- 1 TBL mirin
- 2 TBL Ponzu citrus vinegar (optional----usually available in Asian markets)
- 1 lime ----zest and juice
- 1 TBL ginger---freshly grated
- 1/2 TBL toasted sesame oil
- 3 TBL seasoned rice vinegar



Assemble all of the dressing components in a small bowl ---stir and reserve about half of it for dressing the salad. Take the remainder and pour over the diced chicken and let that marinate for at least 1 hour.

Assemble the salad:

Put a Napa leaf (top portion on each plate). Toss all of the salad ingredients, including the marinated chicken together. Add more dressing as necessary to coat all of the ingredients. Spoon a portion on top of each Napa leaf and serve.

Seared Scallops with Herbed Butter

As an appetizer, plan on 1-2 scallops per person. Increase this if you are serving as an entrée.

For the scallops:

Rinse, remove attachment muscle “foot”, pat dry.

For the Herbed Butter:

(this is enough for 7-8 servings of 1 scallop each)

2 TBL finely minced garlic

2 TBL finely minced shallots

2 TBL finely minced Italian parsley

1/2 cup sweet butter, softened

Beat the butter and the herbs together until the butter is light and fluffy. Wrap the butter mixture in plastic wrap and place in the refrigerator for several hours or overnight.



Cook and Assemble:

Heat a flat pan to medium high heat. Oil it lightly. Place the scallops on the grill pan and sear them for 2 minutes per side. Place the herbed butter in a small sauce pan over low heat until it is warmed thru and just beginning to bubble slightly at the edges -----the objective is not to cook the herbs---just to warm them. Place a seared scallop on a small plate and spoon a generous amount of the herbed butter over it. Serve immediately with a piece of crusty bread.

Poached Gnocchi with Shallot-Béchamel Sauce

Equipment for making Gnocchi:

1 - 18" disposable pastry bag, or a 1-gallon zip lock bag with a lower corner snipped off
1 plain 1/2" opening pastry tip ---or a 1/2" tooth-edged tip fitted into the pastry or zip lock bag.

1 large mixing bowl filled with ice and water to create an ice water bath

1 wide slotted spoon

1 large sauté pan (12" is good) – filled with water and heated to 170-180 degrees for poaching the Gnocchi

1 small non-stick sauce pan – for cooking the dough

1 medium size mixing bowl for beating the dough

Making the Gnocchi:

Pessagno Cellar Club members will recall the recipe for Blue Cheese puffs last spring that was based on making pâte choux dough. This recipe is based upon that same dough.

6 TBL sweet butter

1/2 cup water

1/2 cup milk (this can be whole, low fat or half and half)

1 tsp kosher salt

Ground nutmeg – a generous pinch

1 cup flour

4-5 eggs, lightly beaten

2 TBL minced fresh basil

2 TBL minced fresh Italian Parsley

3/4 cup grated parmesan cheese, 1/4 cup reserved to top the gnocchi prior to serving



Bring the water, milk, salt, butter and nutmeg to a boil in a medium non-stick sauce pan. Add the flour and reduce

the heat to medium. Stir for 3-4 minutes until the dough has formed a ball and then begins to deposit a skin on the sides and bottom of the pan. Set the dough off the heat and allow it to cool to room temperature and then transfer to a mixing bowl. Add the basil, parsley and parmesan to the cooled dough and mix well. (You can use a stand mixer and the paddle attachment for this.) Add about 3/4 of the beaten egg mixture and incorporate into the dough. Test the dough for consistency: you are looking for a soft dough that will adhere to the spoon but will start to drop off ---about the consistency of a butter cream frosting. If it is too stiff, add the remainder of the egg. Then scrape the dough into the pastry bag with the fitted tip. Hold the bag in your left hand at right angles to the poaching water. Squeeze about a 3/4 inch portion out of the tube and cut across it with a knife and allow it to drop gently into the water. Continue cutting portions of the dough into the water for 2 minutes. Stop at that point and set a timer for 4 minutes. At the end of 4 minutes, use a slotted spoon to GENTLY transfer the gnocchi to an ice water bath. They will sink when they are chilled. Then remove them and transfer to a parchment lined baking sheet pan and cover with a damp towel. Repeat the process until all the dough has been used. Either use the gnocchi immediately or transfer to refrigerator in container that will hold them as a single layer and has a tightly fitting lid. If you are reserving them for later, steam them for 2 minutes on a steamer fitted with a piece of parchment prior to using.

Making the Shallot-Béchamel Sauce:

2 TBL finely minced shallot

2 TBL finely minced garlic

2 TBL sweet butter

2 TBL neutral olive oil

3 TBL granulated flour (we use Wondra – which is found in the flour/sugar section in a blue can in almost all grocery stores)

1/8 TSP nutmeg

1/8 TSP cayenne

1/4 TSP white pepper

1 TSP kosher salt

1 cup milk

1 cup heavy cream

Heat a large (10-12” sauté pan), then add the butter and olive oil and heat until it foams gently – add the shallot

and garlic and salt and stir until the shallot and garlic are softened ---take care NOT to brown the shallot or garlic or the butter. Then add the flour, nutmeg and cayenne, increase the heat and, stirring constantly to create a paste (roux). Cook the roux until it begins to give off a slight toasty smell --again, take care not to brown it. Then add the milk and the cream all at once and stir with a whip until a smooth sauce begins to form. Add the white pepper. Continue stirring until the sauce thickens and begins to bubble. Add additional liquid if the sauce becomes too thick. Taste and adjust the seasoning as needed. The sauce is now ready to use or it can be cooled and then refrigerated for future use. If you are going to chill it and use it later, reheat the béchamel in a sauce pan over low heat and probably will need to add a bit more liquid to it.

Assembling and finishing the dish:

Place an oven rack about 5-6” from the broiler element and heat the broiler. Place small oven proof dishes on a baking sheet pan. Place several warm gnocchi into the bottom of each dish and spoon the warmed béchamel sauce over them. Sprinkle a generous tablespoon of grated parmesan on the top of each serving. Place the pan under the broiler until the dishes are all bubbling and small flecks of brown are appearing in the top of the sauce. Serve immediately with a piece of crusty bread.

Herbed Lamb Tenderloin with Seared New Potatoes

For the Lamb Tenderloin

Allow 1/2 piece per person as a tasting portion or 1-2 tenderloins per person as an entrée.

Lamb Tenderloins

- 1/2 cup soy sauce
- 1 TBL Dijon mustard
- 1/2 TBL Herbs de Provence
- 1/2 TBL garlic granules
- 1-2 TBL olive oil

Remove any silver skin from each tenderloin. Prepare a marinade of soy sauce, mustard, Herbs de Provence, and garlic granules. Place the trimmed tenderloins in a zip lock bag, pour the marinade into the bag and let the tenderloins marinate for 1 hour. Remove the tenderloins from the marinade, rinse well and pat dry. Brush with olive oil and then cook over a medium hot grill for 3-4 minutes, turning once so that they are rare (130 degrees) to medium rare (140 degrees). DO NOT overcook. Let them rest for 1-2 minutes on a cutting board and then cut once across each tenderloin on a diagonal. Plate them with the seared new potatoes and serve immediately.

For the Potatoes:

- 10-12 medium or small new potatoes.
- 2 slices bacon
- 1-2 TBL sweet butter
- 1 tsp kosher salt

Wash and trim new potatoes and cut into quarters if small or, if larger, cut into 1 inch pieces. Steam the potatoes for 10-12 minutes until just tender (slightly under cooked). Toss the potatoes with sweet butter and a pinch of kosher salt. Chill thoroughly, preferably overnight. Render 2 pieces of bacon in a medium sized sauté pan ---remove the bacon and reserve for another use. Heat the bacon fat until almost smoking, toss the potatoes into the pan and allow a crust to form. Turn them 1-2 times so that they crust uniformly. Place a small portion on the plate along with the lamb tenderloin and serve immediately.



Grilled Ham and Gruyere Cheese on Baguette with Grilled Peach

For the Grilled Ham and Gruyere Cheese:

1 slice of apple smoked ham per serving

1 thin slice of crusty bread

1 slice of cave-aged gruyere cheese (about the same size piece as the piece of ham)

Top the slice of bread with the ham and then the gruyere cheese. Place under a hot broiler until cheese is melted and bubbly. Serve with the grilled peach quarters.

For the Grilled Peach:

Ripe Yellow Peaches ---allow 1/2 peach per serving. Truly ripe peaches are essential for this.

Cut the peach in half, remove the pit. Place the peach cut side up on a medium grill for 3-4 minutes. Remove from the grill cut each half in half lengthwise (so that you have 2 quarters of the peach). Plate beside the hot grilled ham and gruyere cheese baguette slice and serve immediately.

