



Locals Choice Club

Recipes for Pairing with Locals Choice
Club June 2007 Selections

To be paired with *McFadden Pinot Noir* or *Topel Syrah*

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Granita of Pinot Noir with Berries

The ultimate in summer time desserts, this granita is spooned rather than scraped into dishes.

- 1 orange
- 1 lemon
- 1 1/2 cups water
- 1 1/2 cups sugar
- 6 whole cloves
- 2 whole star anise
- 10 whole black peppercorns
- 1 1/2 cups Pinot Noir
- 2 cups assorted fresh berries

Using vegetable peeler, remove peel from orange and lemon. Transfer peels to heavy medium saucepan. Squeeze enough juice from orange to measure 6 tablespoons. Squeeze enough juice from lemon to measure 1 tablespoon. Set juices aside.

Add 1 1/2 cups water, sugar, cloves, star anise and peppercorns to peels. Stir over medium-high heat until sugar dissolves. Simmer 3 minutes. Cool syrup completely.

Whisk wine and reserved juices into syrup. Strain into 8 x 8 x 2-inch glass dish. Cover; freeze 2 hours, stirring occasionally. Freeze until firm, 8 to 24 hours.

Spoon half of granita into dishes. Top with half of berries. Spoon remaining half of granita over berries; top with berries

Serves 4 to 6.

Three Berry Syrah Sauce

This wonderful summer berry sauce can be served with any chicken, duck or pork from the grill to give it some pizzazz!

- 1/2 c. raspberries
- 1/2 c. blueberries
- 1/2 c. blackberries
- 4 tbsp. chopped shallots
- 1 tbsp. grated ginger
- 2 tbsp. butter
- 1 c. Syrah
- 2 c. beef stock
- 1 tbsp. 5 spice powder
- 1 tbsp. Honey
- 4 tbsp. soft butter

Wash berries, place in blender and puree. Set aside.

Heat butter in sauté pan adding shallots and ginger. Sauté until golden.

Add Syrah and deglaze pan, reducing by half. Add stock, honey and 5-spice Powder and reduce by half, leaving about 2 cups sauce. Add berry puree and cook for 5 more minutes. Whip in soft butter to give sauce some shine.

