



# Total Locals Club

Recipes for pairing with Total Locals  
Club April 2010 Selections

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## Marinated Manchego Cheese and Roasted Peppers

Begin making this one day before you plan to serve it. 6 servings

- 1/4 cup extra-virgin olive oil
- 3 green onions, chopped
- 1 shallot, minced
- 1 teaspoon cumin seeds
- 12 3x1x1/4-inch slices (about 10 ounces) Spanish Manchego cheese
- 12 3x1-inch strips drained roasted red peppers from jar
- 12 1/2-inch-thick sourdough baguette slices

Whisk oil, green onions, shallot, and cumin seeds in small bowl to blend. Season dressing to taste with salt and pepper. Arrange cheese slices in 13x9x2-inch baking dish. Place 1 roasted pepper strip atop each cheese slice. Pour dressing over; cover and refrigerate overnight. Let stand at room temperature 1 hour before using. Top each baguette slice with 1 cheese and roasted pepper stack. Drizzle with dressing from baking dish. Place on platter and serve.

## Baked Polenta with Fontina Cheese

Serves 10

- 4 3/4 cups water
- 2 14 1/2-ounce cans chicken broth
- 5 shallots, minced
- 4 teaspoons dried marjoram
- 2 1/2 cups yellow cornmeal
- 1 pound Fontina cheese, grated
- 1/2 cup whipping cream

Butter 9x13-inch baking dish. Combine 2 1/4 cups water, broth, shallots and marjoram in heavy large Dutch oven; bring to boil. Mix 2 1/2 cups cold water and cornmeal in bowl. Gradually mix cornmeal mixture into broth mixture. Return to boil, stirring constantly. Reduce heat to medium and boil gently until polenta is very thick, stirring often, about 10 minutes. Season with salt and pepper.

Immediately spread 2 cups polenta in prepared dish. Top with 1 3/4 cups cheese. Drizzle with 1/4 cup cream. Repeat layering, using 2 cups polenta, 1 3/4 cups cheese and 1/4 cup cream. Top with remaining polenta. Spread remaining cheese over. Cover with foil. (Can be made 1 day ahead. Cover and chill. Bring to room temperature before continuing.)

Preheat oven to 350°F. Bake covered polenta until hot in center, about 1 hour 15 minutes. Uncover; continue baking until polenta bubbles at edges and top begins to brown, about 10 minutes. Serve with grilled sausages and tomato sauce.

## Fried Nutty Brie

- 1 (8-ounce) round brie cheese
- 1/3 cup walnuts
- 1/3 cup almonds
- 1/3 cup pecans
- 2 tablespoons sesame seeds
- 2 large eggs
- 1/4 cup whipping cream
- Peanut oil (for frying)
- Serve with baguette, cut into 1/2-inch-thick slices and balsamic spread

Remove and discard paper and plastic wrapping from cheese. Cut brie cheese round into 4-8 wedges. Freeze Brie for 30 minutes. Finely chop all nuts and sesame seeds in food processor and set aside.

In another medium bowl, whisk eggs and whipping cream to blend.

Remove cheese from freezer. Dip each wedge into egg mixture and then into nut mixture, turning to coat and pressing gently to adhere, cover with plastic and refrigerate at least 45 minutes. (Can be made 6 hours ahead - Keep refrigerated.)

Pour enough peanut oil into heavy large frying pan to reach depth of 1 1/2 inches. Heat over medium-high heat to 350°F. Working in 2 batches, fry the coated brie wedges until deep golden brown, turning occasionally with metal spatula, about 3 minutes. Using slotted spoon, transfer to paper towels to drain. Serve immediately with Balsamic Fig Spread.





## Crostata With Dried Apricots and Taleggio

Recipe courtesy Giada De Laurentiis. 6 to 8 servings

### Crust:

- 1 1/2 cups all-purpose flour
- 1/2 teaspoon fine sea salt
- 1 tablespoon sugar
- 3 tablespoons cold, unsalted butter, cut into small pieces
- 1/2 cup cold mascarpone cheese
- 1 1/2 tablespoons fresh lemon juice
- 3 tablespoons ice water

### Filling:

- 2 cups (12 ounces) dried apricots
- 1/3 cup chopped walnuts
- 2 teaspoons lemon zest
- 1 teaspoon ground cinnamon
- 3/4 teaspoon fine sea salt
- 1/4 cup honey
- 7 ounces Taleggio cheese, rind removed, cut into 1/2-inch cubes
- 1 egg, beaten

### Directions

For the crust: Add the flour, salt, and sugar to a food processor and pulse to combine. Add the butter and pulse until finely chopped and the mixture resembles coarse meal. Add the mascarpone cheese and lemon juice and pulse a few times. Add the ice water and pulse just until the mixture is moist and crumbly, but does not form a ball. Do not over mix. Turn dough out onto a sheet of plastic wrap. Press into a disk, cover, and refrigerate for 30 minutes.

Preheat the oven to 375 degrees F. In a medium bowl, combine the apricots, walnuts, lemon zest, cinnamon, and sea salt. Add the honey and stir to combine. Stir in 2/3 of the cheese.

Put the chilled dough on the parchment paper. Roll the dough into an 11-inch circle, about 1/4-inch thick. Lift the parchment paper and transfer it to a baking sheet. Put the apricot filling in the center of the dough, spreading evenly, leaving a 2-inch border. Fold the dough border over the filling to form an 8-inch round. Pleat the edge of the pastry and pinch to seal any cracks in the dough. Arrange the remaining cheese on top of the filling. Brush the crust with the beaten egg. Bake until the crust starts to turn golden, about 15 to 18 minutes. Cover the crostata loosely with a piece of foil and cook until the crust is golden and the cheese has melted, another 12 to 15 minutes. Cool for 10 minutes, then cut into slices and arrange on a serving platter. Serve while still warm.

## Balsamic Fig Spread with Roasted Grapes

Makes 1 quart

- 2 cups stemmed seedless red grapes
- 2 teaspoons extra-virgin olive oil, divided
- 1 orange
- 3 garlic cloves, minced
- 2 cups water
- 2 black tea chai tea bags
- 1 pound dried Calimyrna figs, stemmed, cut into small pieces
- 12 pitted large black olives, quartered
- 12 pitted large green olives cut into strips (about 1 cup)
- 2 green onions, thinly sliced
- 2 tablespoons aged balsamic vinegar
- 1/2 teaspoon coarse kosher salt
- 1/4 teaspoon ground black pepper

Preheat oven to 425°F. Place grapes on rimmed baking sheet. Toss with 1 teaspoon oil. Roast until shiny and plump, about 10 minutes; set aside until cool and chop into smaller pieces.

Using vegetable peeler, remove peel (orange part only) from orange in long strips. Thinly slice strips lengthwise. Juice orange. Measure 1/2 cup (reserve leftover juice for another use). Heat 1 teaspoon oil in large saucepan over medium-high heat. Add garlic; stir 30 seconds. Add 2 1/2 cups water and tea bags. Increase heat; bring to boil. Remove tea bags, squeezing to release liquid. Add figs to pan; cover. Reduce heat to medium-low; simmer until figs are soft, about 10 minutes. Uncover pan; boil until liquid is reduced about 2 minutes. Remove from heat. Stir in remaining ingredients. Fold in grapes, juice, and peel. Cool. Cover; chill. *DO AHEAD: Can be made ahead and keep chilled. Bring to room temperature for spreading. Can be pulsed in the food processor for a smaller texture if desire.*

