

Desserts and Texas Wine Pairing



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Creme Brulee a l'Orange (Bon Appetit July 1999)

Wine pairing: *Williams Ranch Vineyard
Orange Muscat*

Begin preparing the custards a day ahead so that they can chill overnight.

Servings: 6

Ingredients:

6 large egg yolks
½ cup plus 6 teaspoons sugar
1 ½ cups whipping cream
½ cup whole milk
2 ½ teaspoons grated orange peel
1 ½ tablespoons Williams Ranch Vineyard Orange Muscat or other orange liqueur

Preparation:

Preheat the oven to 325 degrees F. Lightly butter six ¾ cup souffle dishes or custard cups. Beat egg yolks and ½ cup of sugar in a medium bowl to blend. Bring cream, milk and orange peel to simmer in a medium saucepan over medium-high heat. Gradually whisk hot cream mixture into yolk mixture. Stir in Orange Muscat or orange liqueur.

Divide custard among prepared dishes. Set dishes in a large baking pan. Add enough hot water to the pan to come halfway up the sides of the dishes. Bake custards until just set in center, about 40 minutes. Remove from water. Cool, then cover and refrigerate overnight.

Arrange cups on a baking sheet and sprinkle 1 teaspoon sugar over each. Preheat broiler or use a torch, brown each creme brulee until the sugar is melted to your desired level. Refrigerate 1 hour.

Cheddar Apple Pie Bars (Wisconsin Cheese.com)

Wine Pairing: *Williams Ranch Vineyard Rose*

Makes 2 dozen bars

Ingredients:

3 cups plus 4 teaspoons all purpose flour, divided
1 ½ cups (3 sticks) cold butter, cubed
2 ½ cups sugar, divided
4 to 5 tablespoons ice water
6 ounces sharp Cheddar cheese, shredded (1 ½ cups)
6 medium tart apples, peeled, cored and thinly sliced
1 tablespoon apple pie spice
Vanilla ice cream

Instructions:

1. Heat the oven to 350 degrees F
2. Place 3 cups flour and cold butter in the food processor, cover and pulse just until butter pieces resemble the size of peas. Add 1 ½ cups sugar, cover and pulse until combined. Add ice water, 1 tablespoon at a time, pulsing after each addition until the dough just holds together when pinched. Add cheddar cheese, cover and pulse until dough is crumbly.
3. Press half of the dough in the bottom of a greased 13X9 inch baking dish.
4. Place apples in a large bowl. Combine the apple spice, remaining flour and sugar in a small bowl; sprinkle on fruit and toss lightly. Spoon apple mixture over crust.
5. Sprinkle with remaining dough. Bake for 50-60 minutes or until fruit is bubbly and topping is golden brown. Cool completely on a wire rack before cutting into bars. Serve with ice cream.

Chocolate Brownies (choose your favorite mix)

Wine Pairing: *Williams Ranch Vineyard
Cabernet Sauvignon*

When making the brownie mix add Cabernet Sauvignon in place of the water that is on the recipe.

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Soft and Chewy Oatmeal Raisin Cookies

Wine Pairing: *Williams Ranch Vineyard
Dolcetto*

Ingredients

- 1 1/2 cups (212g) all-purpose flour (scoop and level to measure)
- 1 tsp ground cinnamon (optional)
- 1 tsp baking soda
- 1 tsp salt
- 1 cup (226g) unsalted butter, softened slightly (it should still be somewhat cold and firm)
- 1 cup (200g) packed light brown sugar
- 1/2 cup (100g) granulated sugar
- 2 large eggs
- 1 tablespoon unsulphured or dark molasses
- 2 tsp vanilla extract
- 3 cups (260g) rolled old fashioned oats*
- 1 cup (153g) raisins** (preferably from a freshly opened package)
- 1 cup (118g) chopped walnuts

Instructions

1. Preheat oven to 350 degrees. Line rimmed 18 by 13-inch baking sheets with parchment paper or silicone baking mats.
2. In a mixing bowl whisk together flour, cinnamon, baking soda, baking powder and salt for 20 seconds, set aside.
3. In the bowl of an electric stand mixer fitted with the paddle attachment cream together butter, brown sugar, and granulated sugar until combined.
4. Mix in one egg, then blend in second egg and vanilla.
5. Add flour mixture and mix just until combined then mix in oats, raisins and walnuts.
6. Scoop dough out and shape into 1 1/2-inch balls (or 40 grams each), transfer to prepared baking sheet fitting 12 per sheet and spacing 2-inches apart.
7. Bake in preheated oven until golden brown on edges and nearly set (center should look under-baked), about 12 - 14 minutes.
8. Let cool on baking sheet for a few minutes then transfer to a wire rack to cool completely. Repeat with remaining dough.
9. Store in an airtight container at room temperature.

Recipe Notes *Don't use quick oats or the cookies won't turn out the same.

**1 cup chocolate chips (or more if desired) can be substituted for raisins.

Apple Tarte Tatin

(Compliments of Kim O'Hair & Maureen Makarowski)

Wine pairing: *Williams Ranch Vineyard
Riesling*

Serves 4

Ingredients:

- 1/2 to 1 (your taste) stick of butter, room temperature (you can melt it in the pan)
- 1/2 cup or less of sugar
- 1 vanilla bean (soak in boiling water for 10 minutes then split lengthwise)
- 6 crisp apples, peeled, cored and cut in halves
- 2 cinnamon sticks, broken in half
- 2 sheets of puff pastry, rolled to 1/4 inch thickness

Preparation:

In a medium sized oven proof skillet, melt the butter, sprinkle the sugar evenly over the butter. Using a small sharp knife, scrape the seeds from the vanilla beans into the sugar mixture. Reserve the vanilla beans.

Place the pan over medium heat and cook until the butter and the sugar have melted and the sugar starts to turn a light golden color. Remove from the heat. Place the apple halves, core side up, onto the butter and sugar. Place the cinnamon stick halves and the reserved vanilla beans between the apples. Stretch the pastry over the apples and tuck the pastry down between the apples and the sides of the pan. Prick the pastry 4 to 5 times with a fork. Preheat the oven to 375 degrees. Transfer the tarte tatin to the oven and bake for 20-25 minutes, or until the pastry is golden brown. Let rest 10 minutes to allow the flavors to meld. Serve with whipped cream or vanilla ice cream.

Peach Cobbler Compliments of Jan Hinkle

Wine Pairing: *Williams Ranch Vineyard
Albarino*

Ingredients

- 2 packages of frozen peaches
- 1 cup of sugar
- Butter
- Two Pie crusts
- Cinnamon

Instructions:

1. Heat Peaches over low heat.
2. Add one cup of flour and stir until dissolved.
3. Pour over pie crust
4. Top with stripped crust
5. Top with pats of butter
6. Sprinkle with 1/2 cup of sugar mixed with cinnamon.
7. Bake at 350 until golden brown