

## 21 BRIX WINERY

### Chocolate Peanut Butter Buckeyes

*Pair with Chardonnay or Ella's White*



#### INGREDIENTS:

- 1 cup peanut butter smooth, 240g
- 5 tablespoons unsalted butter 70g
- 2 cups powdered sugar 240g
- 1 teaspoon vanilla extract 5mL
- 2 cups semisweet chocolate 340g
- 2 tablespoons coconut oil 30mL, optional

#### DIRECTIONS:

Cream the peanut butter and butter together with the vanilla extract. Add powdered sugar and mix on low until combined. Scrape down the bowl and mix again. Pinch off tablespoon sized pieces and roll into balls. About 20g if you're weighing. Transfer balls to a baking sheet and chill until firm. At least 20 minutes. Add chocolate and coconut oil to a medium bowl and melt on 50% power in the microwave. Stir to combine and set aside to cool to room temperature. Use a skewer or toothpick to dip the peanut butter balls into the chocolate. Leave a bit of the peanut butter exposed for that signature buckeye pea look. Chill to allow the chocolate to firm up and enjoy. If you want to remove the holes left from the skewers, run a small knife or spatula over the tops.

## ARROWHEAD WINE CELLARS

### White Chocolate Oreo Cups

*Pair with Foch*



#### INGREDIENTS:

- 8.5 oz white chocolate, melted
- 8 Oreos
- 4 tablespoons cream cheese

#### DIRECTIONS:

Line a cupcake tray with 6 cupcake liners. Pour half of the melted chocolate into your cupcake liners and spread it up the edges. Refrigerate for 20 minutes. Put your Oreos into a bag and crush them with a rolling pin. Pour the crushed Oreos into a bowl and mix them with the cream cheese. Scoop a tablespoon of the mix into each cupcake liner and smooth it out. Pour the rest of the white chocolate over the Oreo layers and smooth them out. Refrigerate for 30 minutes

## ARUNDEL CELLARS & BREWING CO.

### Millionaire Bars

Pair with Vignoles



#### INGREDIENTS:

##### Base

- 10.5 ounces shortbread cookies
- 7 tablespoons unsalted butter melted

##### Caramel Layer

- 6 tablespoons light brown sugar
- 6 tablespoons unsalted butter
- 1 (14-oz) can sweetened condensed milk
- 1/4 teaspoon salt or more to taste

##### Chocolate Layer

- 8 ounces semi-sweet chocolate chips
- 1 tablespoon unsalted butter

#### DIRECTIONS:

##### Base:

Line a 8x8 inch (or 9x9 inch) square pan with parchment paper and grease lightly for easy removal later. Process the shortbread cookies to fine crumbs. Put into a medium sized mixing bowl. Add the melted butter and stir until well combined. Press mix evenly into the prepared pan. Refrigerate until firm.

##### Caramel Layer:

Add all of the caramel ingredients to a small saucepan. Bring to a boil stirring often. Reduce heat to low and simmer until thickened. Stir constantly so it does not stick or burn. When thickened, pour over the base and refrigerate until firm.

##### Chocolate Layer:

Melt the chocolate chips and butter in a small pot until melted and glossy. Spread evenly over the caramel layer. Be careful not to disturb the caramel layer. Allow chocolate to set and then cut into bars. Enjoy with Arundel Cellars Vignoles.

## CELLAR '54

### White Chocolate Mousse

Pair with Moscato



#### INGREDIENTS:

- 12 ounces white baking chocolate, coarsely chopped
- 2 cups heavy whipping cream, divided
- 1 tablespoon confectioners' sugar
- 1 teaspoon vanilla extract

#### DIRECTIONS:

In a small heavy saucepan, combine chocolate and 2/3 cup cream; cook and stir over medium-low heat until smooth. Transfer to a large bowl; cool to room temperature. In a small bowl, beat the remaining cream until it begins to thicken. Add confectioners' sugar and vanilla; beat until soft peaks form. Fold 1/4 cup whipped cream into chocolate mixture, then fold in remaining whipped cream. Spoon into dessert dishes. Refrigerate, covered, at least 2 hours. If desired, garnish with berries.

## DRIFTWOOD WINE CELLARS

### Wine Hot Chocolate

*Pair with Attempted Murder*



#### INGREDIENTS:

- 3/4 cup semi-sweet chocolate chips
- 2 cups soy milk
- 1/2 cup water
- 1/4 cup sugar
- 1 tablespoon Torani vanilla syrup
- 1 cup attempted murder - Driftwood's Noiret

#### DIRECTIONS:

Add together everything except the wine in a crockpot on low. Let chocolate melt, whisk occasionally. Once chocolate is melted add the wine and whisk together. Let warm up, then keep crockpot on to keep warm. Whisk every 5 minutes. Serve with whipped cream on top.

*Makes 4 ½ cups or 36 1 ounce sample cups*

## MAZZA CHAUTAUQUA CELLARS/ FIVE & 20 SPIRITS & BREWING

### Chocolate Crinkle Cookie

*Pair with Forte of Cabernet Franc*



#### INGREDIENTS:

- 1 cup unsweetened cocoa powder (100g)
- 1 ¾ cups granulated sugar (350g)
- 1/2 cup vegetable oil (120mL)
- 4 large eggs, room temperature
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour (240g)
- 2 teaspoons baking powder
- 3/4 teaspoon salt
- 1 cup powdered sugar (120g)
- 1 cup chocolate chips

#### DIRECTIONS:

In a large mixing bowl using a hand mixer or the bowl of a stand mixer fitted with the paddle attachment, combine the sugar, cocoa powder, and oil. Beat on medium speed until well combined and shiny. Add the eggs one at a time, beating until well combined. Beat in the vanilla. Combine the flour, baking powder, and salt in a medium bowl, stirring to combine. Add the flour mixture & Chocolate chips to the cocoa mixture and mix on low speed just until combined. Cover the dough in plastic wrap and refrigerate for at least 4 hours or up to overnight. Once the dough has chilled, preheat oven to 350°F. Line two large baking sheets with parchment paper. Place the powdered sugar in a small bowl. Using a small ice cream scoop or tablespoon, scoop the chilled dough and roll into roughly one-inch balls. Roll the dough balls in powdered sugar until well coated and place on the prepared baking sheet about 2 inches apart. (Only coat as many dough balls as you can fit on the baking sheets at one time. Refrigerate the remaining dough balls and roll in powdered sugar just before baking.) Bake for 10 to 12 minutes or until the edges of the cookies are firm and the center is puffed but still appears slightly wet. Let them cool on the baking sheets for a few minutes then transfer to a wire rack to cool completely.

## JOHNSON ESTATE WINERY

### Triple Ginger Cookies Dipped in White Chocolate

*Pair with warm White Ipcras (Holiday Cheer)*



*A recipe from Epicurious - with the only change being the substitution of some ground flaxseeds for flour.*

#### INGREDIENTS:

1 cup unsalted butter  
2 cups light brown sugar  
1/2 cup dark molasses  
2 eggs  
5 tablespoons freshly grated ginger with juice, if any  
1 cup candied ginger, finely processed  
4 teaspoons dry, powdered ginger  
2 teaspoons baking soda  
4 cups unbleached flour  
1/2 cup ground golden flax seeds  
1 teaspoon salt  
Raw coarse sugar  
Good quality white chocolate (four 8oz bars)

#### DIRECTIONS:

Cream the butter until light and fluffy about 3-4 minutes. Add brown sugar and beat until fluffy. Add 1/2 cup molasses and beat, pausing to scrape down the sides. Add the eggs, one at a time, incorporating well. Add the fresh and candied gingers and beat well. Sift together the dry ingredients, then add all at once to the bowl of wet ingredients and blend slowly at first. Mix until just blended. Chill the dough; this is most easily done by making two rough rolls of dough and wrapping them in wax paper. After chilling, roll the dough in coarse sugar crystals to coat the sides. Then cut 1/4" slices and place on a baking tray lined with parchment paper. Bake at 350°F for approximately ten minutes until just flattened and golden. I always test one or two cookies first to make certain that I am happy with the outcome - and remove sooner if you like them chewy. Melt the white chocolate in the microwave - 30 seconds at a time, stirring in between and stirring well before dipping the cookies into the melted chocolate. Dip the cookies half way and then shake to remove the excess white chocolate. Let dry on a piece of wax paper.

## NOBLE WINERY

### White Chocolate Valentine's Mix

*Pair with Delaware or Pastavino*



#### INGREDIENTS:

- 5 cups Rice or Corn Chex
- 5 cups Cheerios
- 2 cups peanuts or mixed nuts
- 1 pound of M&M's
- 10 ounces of mini pretzels or straight pretzels
- 24 ounce package white almond bark

#### DIRECTIONS:

In a large bowl combine Chex, Cheerios, pretzels, M&M's and nuts. Break almond bark up and heat according to directions. Pour melted bark over the cereal mixture and mix well. Spread out onto wax paper or parchment paper-lined baking sheet. Let stand for 1 hour, then break into pieces.

## PRESQUE ISLE WINE CELLARS

### Parisian Chicken Bites

*Pair with Riesling or Freeport Red*



#### INGREDIENTS:

- 1/2 pound boneless chicken breast (cubed)
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup chopped fennel
- 2 tablespoon olive oil
- 1 tablespoon chopped green onion
- 1/2 teaspoon minced fresh rosemary
- 1 medium apple, chopped
- 1/4 cup chopped pecans
- 1 tablespoon minced fresh parsley
- 1 tablespoon lime juice

#### Dressing

- 1 cup dark chocolate chips
- 1/3 cup seedless blackberry spreadable fruit
- 1/4 cup balsamic vinegar

#### DIRECTIONS:

Sprinkle chicken with salt and pepper. Saute chicken and fennel in olive oil until chicken is cooked through. Add Green onion and rosemary and cook 1 minute longer. Remove from heat. In a large bowl, combine the apple, pecans, parsley, and lime juice. Stir in the chicken mixture.

#### Dressing

Melt chocolate chips, stir until smooth. Stir in the vinegar and spreadable fruit. You can present this in several ways like putting the mixture into an endive leaf and drizzle dressing over it, or you can put it in a cup with some baby lettuce and drizzle dressing over it. The possibilities are endless with this recipe.

## SPARKLING PONDS WINERY

### Flourless Chocolate Cake

*Pair with Ives*



#### INGREDIENTS:

3/4 cup white sugar

1/2 cup water

1/4 teaspoon salt

18 (1 ounce) squares bittersweet chocolate

1 cup unsalted butter

6 large eggs

#### DIRECTIONS:

Gather all ingredients. Preheat the oven to 300°F (150° C). Grease a 10-inch round cake pan; set aside. Combine sugar, water, and salt in a small saucepan over medium heat. Stir until completely dissolved; set aside. Melt bittersweet chocolate in a microwave-safe glass or ceramic bowl in 15-second intervals, stirring after each interval, 1 to 3 minutes. Pour chocolate into the bowl of an electric mixer. Cut butter into pieces; beat butter, one piece at a time, into chocolate until combined. Beat in hot sugar water. Slowly beat in eggs, one at a time. Pour batter into the prepared cake pan. Have a pan larger than the cake pan ready; put the cake pan in the larger pan and fill the larger pan with boiling water halfway up the sides of the cake pan. Bake cake in the water bath in the preheated oven for 45 minutes. The center will still look wet. Place cake in the refrigerator until thoroughly chilled, 8 hours to overnight. To unmold, dip the bottom of the cake pan in hot water for 10 seconds and invert onto a serving plate.

Prep Time: 25 min. / Cook Time: 45 min.

Additional Time: 8 hrs / Total Time: 9 hrs 10 minutes

Servings: 16 / Yield: 1 (10-inch round) cake

## WILLOW CREEK WINERY

### Chocolate Temptations Truffles

*Pair with Chautauqua Chocolate*



#### INGREDIENTS:

1 cup dark chocolate

1/4 cup Willow Creek Winery Chocolate Temptations wine

2 tablespoons whipping cream

Cocoa powder for rolling the truffles

#### DIRECTIONS:

Line a plate or small baking tray with parchment paper. Melt dark chocolate in a double boiler. Meanwhile, combine red wine and whipping cream in a small saucepan and warm over medium-low heat. Do not boil. Whisk the warm cream mixture into the melted chocolate. Remove from heat. Cover bowl with plastic wrap and refrigerate for at least one hour, or until ganache is firm enough to scoop. Use a melon baller or small cookie scoop to portion the chilled ganache, using your hands to smooth and shape each portion into a round ball. Roll in cocoa powder and place on prepared tray. Refrigerate for 20 minutes, or until ready to serve. Roll chilled truffles in a second coating of cocoa powder prior to serving. Serve in paper truffle cups. Store leftover red wine truffles in an airtight container in the refrigerator for up to three days. Re-roll in cocoa powder and allow to stand at room temperature for 5-10 minutes prior to serving. Pair with a glass of our Chautauqua Chocolate for one of the best desserts ever!

CHEERS!