



RECIPES
~ *from* ~
STONE HOUSE VINEYARD

24350 HAYNIE FLAT ROAD • SPICEWOOD, TEXAS 78669
512/264-3630 PHONE • 512/264-9759 FAX
INFO@STONEHOUSEVINEYARD.COM

Warm Goat Cheese & Arugula Salad with Honey & Lavender Vinaigrette

8 ounces fresh goat cheese, ¼ cup finely chopped walnuts, ¼ cup honey, ¼ cup Sauvignon Blanc or Chardonnay ¼ cup tangerine or orange juice, 1 teaspoon dried lavender flowers, ½ cup walnut oil, 1 tablespoon fresh lemon juice, 2 cups arugula – washed and thoroughly dried. Preheat oven to 375 degrees.

Divide the goat cheese into four pieces and form each into a disc. Dip the discs into the chopped walnuts to lightly coat both sides. Place the coated goat cheese onto a cookie sheet and refrigerate for at least 15 minutes before baking.

In a small saucepan, combine the honey, wine, juice and lavender and simmer until reduced to ¼ cup. Strain out the lavender flowers, allow the mixture to cool, then whisk in the walnut oil and add the lemon juice.

To assemble: Remove the cookie sheet from the refrigerator and bake the goat cheese for 5 minutes or until warm in the center. Toss the arugula with just enough vinaigrette to moisten and divide among four salad plates. Place a warm goat cheese disc on top of the arugula and drizzle with more vinaigrette.

Serves 4

Here is a one pan dish that is easy enough for a week night dinner, yet elegant enough for weekend company. Leaving the skin on the chicken during cooking helps in flavor development of the sauce. It can be removed afterward if you wish.

Pan Roasted Breast Of Chicken With Sautéed Granny Smith Apples & Toasted Walnuts

4 chicken breast halves – boneless, skin on
1 tablespoon vegetable oil
1/2 cup Stone House Chardonnay
3/4 cup cream
1 Granny Smith apple - peeled, cored, and sliced 1/8 inch thick
1/2 cup walnut pieces - toasted
1/4 cup shallot – finely chopped
1/2 teaspoon garlic - finely chopped
1 tablespoon fresh lemon juice
Salt & white pepper to taste

Preheat the oven to 425 degrees F. Season the chicken breasts on both sides with salt & pepper. Heat the oil in a large nonstick ovenproof sauté pan until shimmering. Add the chicken, skin side down, and cook until the skin is well browned – approximately 5 minutes. Flip the chicken over and place the pan in the oven. Roast for about 15 minutes, or until the juices run clear. Remove the chicken from the pan and let rest at room temperature for 5 minutes, keeping warm. Discard all but one tablespoon of the remaining oil then add the apples, shallots & garlic to the pan. Cook over medium heat until soft – about 3 minutes. Add the Chardonnay to the pan and reduce by half. Add the cream and bring to a simmer. Cook until the mixture is slightly thickened. Stir in the walnuts & lemon juice. Divide the sauce among 4 warm plates. Slice each breast into 4 or 5 pieces and arrange over the sauce.

Serves 4

Gougères

Serve with Tempranillo or Special Reserve Shiraz

These tasty little cheese puffs are a traditional accompaniment at wine tasting events in France. For variety, you can sometimes add 1/4 pound of finely diced prosciutto to the batter. They make a wonderful treat to enjoy with our Tempranillo or Shiraz.

1 cup water, 3 ½ ounces unsalted butter (7 tablespoons), 1 tablespoon salt, 1-¼ cups all-purpose flour (5 ounces), 2 cups Gruyere cheese - coarsely grated, 5 large eggs, Pinch of salt. Preheat oven to 425 degrees

Combine water, butter and salt in a saucepan and bring to a boil. Add flour all at once and stir for 2 minutes to dry out paste. Keep stirring for a few minutes to cool slightly.

Add eggs one at a time and beat until smooth. Add cheese. Place mixture into a pastry bag with a plain tip and pipe 1-1/2 inch diameter mounds onto a parchment lined sheet pan. You can also spoon the dough onto the sheet and spread it out rather like a pizza. Bake for 30 minutes or until lightly browned. Serve warm or at room temperature.

Yields approximately 48 - 2" pieces or one large piece which you can slice.

Grilled Bratwurst & Onions

Pair with Stone House Special Reserve Shiraz

2 packages of good quality Bratwurst "Brats" (10 sausages), 2 large yellow onions – peeled and thinly sliced, 4 cans of beer, 10 Buns. Mustard

Place the brats, onions and beer in a pan and heat to boiling (add a little water to cover if needed). Cover, turn down the heat and simmer for 15 minutes. Remove the brats and reserve. Strain the onions and brown in a sauté pan with a little olive oil.

Grill the bratwurst over medium heat for about 10 minutes – turning often. Serve on your favorite bun with the onions and mustard.

Mediterranean Orange Cake

Pair with Stone House Sticky

2 large oranges, washed

6 eggs, beaten

250 g ground almonds (approx 1 cup)

250 g sugar

1 teaspoon baking powder

Boil oranges, barely covered with water, in a covered saucepan for 2 hours. Allow to cool, then cut open, remove pips and chop roughly, including the rind.

Preheat oven to 350F and butter and flour a 24 cm springform tin. Blend oranges and eggs thoroughly in a food processor. Mix ground almonds, sugar and baking powder in a large bowl, then add orange mixture and whisk to combine. Pour batter into prepared tin and bake for 45 minutes-1 hour. If cake is still very wet, cook a little longer. Cool in tin before gently turning out.