



TERLATO WINES  
INTERNATIONAL

## RECIPES

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### Creamy Clam Open Ravioli

Recipe created by the Gourmet Magazine Cooking Arts Center under the direction of Sara Moulton

**Chef:** Sara Moulton

Serves 4

#### Ingredients:

- ▣ 1/4 cup minced shallots
- ▣ 2 tablespoons butter
- ▣ 1 teaspoon minced garlic
- ▣ 1/2 cup dry white wine
- ▣ 2 dozen littleneck clams, scrubbed well
- ▣ 1 1/2 cups heavy cream
- ▣ 8 square wonton wrappers
- ▣ a mixture of chopped fresh parsley and chives for garnish

#### Preparation:

Bring a large pot of water to a boil.

In a large deep saucepan or Dutch oven, cook the shallots in the butter over low heat, stirring occasionally, until softened, about 5 minutes. Add the garlic and cook 1 minute. Add the white wine, chicken broth and clams. Bring to a boil and cover tightly. Steam the clams, removing them as they open with tongs to a bowl, until they have all opened, about 10 to 12 minutes. Discard any that do not open. Working over a bowl to catch any juices that come out of the shells, remove the clams from the shells, discarding the shells and setting the clams aside. Add the reserved juices to the saucepan along with the cream and bring the mixture to a boil over high heat. Simmer until the liquid has thickened, about 5 minutes. Return the clams to the pan and keep warm.

Add wonton wrappers to the boiling water and simmer gently until al dente, about 1 minute. Drain. On each of 4 appetizer plates layer some sauce, a wonton, more sauce. a second wonton and finish with a little more sauce.

As seen in the  
November issue of

*Gourmet*

#### Pairing Suggestions:

Pinot Grigio Alto Adige



VIEW LABEL 

# MURPHY-GOODE

## RECIPES

### ZINFANDEL BROWNIES

#### Ingredients

2 cups Murphy-Goode Zinfandel  
20 ounces melted Ghirardelli 60% cocoa, dark chocolate squares  
12 ounces melted unsalted butter  
20 ounces sugar  
8 eggs  
4 ounces all-purpose flour  
1 tablespoon vanilla extract  
8 ounces Ghirardelli milk chocolate, double chocolate filling- chopped

In a saucepan, simmer wine to reduce by half, measuring one cup. Mix together butter and chocolate, then in a mixer beat together with sugar. With mixer on low, beat in eggs one at a time, allowing each egg to be incorporated. Beat on medium high for an additional five minutes, or until mixture has lightened in color. Fold in reduced wine and vanilla, then flour and chocolate. Mix until fully combined. Spread finished mixture in a buttered and papered jelly roll pan. Bake at 350 degrees for 18-20 minutes, rotating pan halfway through bake time. Brownies are done when toothpick inserted in center comes out with a sticky crumb.

# MURPHY-GOODE

## RECIPES

### LAMB NAVARIN

#### Ingredients

- 2 tablespoons vegetable oil
- 3 1/2 pounds boneless lamb shoulder, cut into 1-inch cubes
- 3 garlic cloves, finely chopped
- 2 medium onions, peeled and diced
- 3 tablespoons flour
- 1 cup Alexander Valley Merlot
- 2 cups beef stock
- 1 cup canned tomatoes with juice, seeded & crushed
- 1 tablespoon chopped fresh rosemary
- 2 teaspoon fresh thyme
- 1 bay leaf
- 4 carrots, peeled and cut into 1 1/2-inch pieces  
(or 16 baby carrots)
- 2 large turnips, peeled and cut into 1 1/2-inch pieces (or  
1/2 pound baby turnips)
- 2/4 cup peas
- 1/2 pound young string beans, trimmed
- salt & freshly ground pepper
- For garnish: chopped chervil

In a large casserole, heat vegetable oil over med-high heat. Season lamb cubes with salt and pepper, add to casserole and brown well on all sides. Add garlic and diced onions and cook about 8 minutes or until onions are soft. Add wine and cook for 3 minutes, scraping bottom of pan. Add stock, tomatoes, rosemary, thyme and bay leaf. Bring to a boil then reduce heat to low; cover and cook about 1-1/2 hours. Remove meat from casserole and place in large bowl. Reduce sauce over high heat, about 10 minutes or until thickened. Skim off fat and strain sauce over meat, discarding solids. Return the meat and sauce to casserole. (The navarin can be made ahead up to this point. Cover and refrigerate for up to 2 days. Reheat then continue.) Bring small saucepan of water to a boil. Add carrots, peas and turnips to the boiling water and cover. Simmer for 5 minutes or until vegetables are tender. Stir the carrots, turnips and peas into the lamb in the casserole and heat through.

Serves 6

# MURPHY-GOODE

## RECIPES

### BRAISED BEEF SHORT RIB "SLOPPY JOES"

#### Ingredients

5 pounds boneless beef short ribs  
1/4 cup rice oil (or other cooking oil)  
2 carrots (large dice)  
2 stalks celery (large dice)  
1 large yellow onion (large dice)  
3 garlic cloves  
1/4 cup tomato paste  
32 ounces canned tomatoes  
2 tablespoons chili powder  
2 tablespoons paprika  
1/4 cup brown sugar  
1 sprig thyme  
1 tablespoon black peppercorn  
1 bay leaf  
8 parsley stems  
2 cups Murphy-Goode All In Claret  
salt to taste

Preheat oven to 300 degrees. Remove short ribs from refrigerator and let them come to room temperature. Season the short ribs liberally with salt. Meanwhile, heat a large sauté pan until almost smoking. Add rice oil and brown ribs on all sides until very dark but not burnt. Remove ribs from sauté pan and place into a roasting pan. Sauté vegetables and tomato paste in rice oil until nicely caramelized. Deglaze pan with wine and reduce by 80%. Add the canned tomatoes, chili powder, paprika and brown sugar and bring back to a boil. Add vegetable mixture to roasting pan. Cut a 6-inch piece of cheese cloth and wrap black peppercorn, bay leaf, parsley stems and thyme inside, and place into roasting pan. Tightly cover roasting pan with aluminum foil and place in the oven and braise ribs until fork tender, about 4 hours. Remove ribs from oven and let cool in the braising liquid. When the ribs are cool enough to handle, carefully remove from the braising liquid and remove any excess fat and gristle. Shred the short ribs with a fork and reserve. Meanwhile, return the cooking liquid and vegetables to the stove and cook on medium high until most of the cooking liquid has evaporated (about 25 minutes). Return the beef to the pan and season with salt. Serve on warm buns and enjoy!