

Handwritten

EVOCATIVE WINES • ELEVATED VINEYARDS

Gastronaut Bob Blumer's Recipes www.BobBlumer.com

Featured at Yountville Live's 'Perception vs. Reality' Master Class
Wine pairings by Handwritten Wines

Wines available at HandwrittenWines.com



salmon cupcakes **paired w/Handwritten 2011 Sta. Rita Hills Pinot Noir**

- 1 red beet
- 3 medium russet potatoes, peeled and quartered
- ¼ cup heavy cream
- 2 tablespoons butter
- Salt and pepper
- 2 eggs
- 1 pound skinless salmon, roughly cut into ½-inch cubes
- 3 green onions, finely sliced
- ¼ cup red bell pepper, finely chopped
- ¼ cup bread crumbs or panko
- 2 tablespoons sour cream

zest of 1 lemon + 2 tablespoons freshly squeezed lemon juice
¼ cup finely chopped Italian parsley leaves
2 cloves garlic, finely chopped
1 jalapeño pepper, seeds discarded, minced

Vegetable oil spray
8 cupcake liners, 1 muffin tin

icing

Roast beet, skin on, in a 400°F oven for 1 hour. Let cool, peel and reserve.

Steam potatoes over boiling water until tender to the poke of a fork.

Use a ricer, food mill, or a standard-issue fork to mash potatoes. In a medium size glass or metal bowl, blend the potatoes with cream and butter, and season to taste with salt and pepper. Reserve.

cupcakes

To a food processor, add egg, salmon, green onion, bell pepper, breadcrumbs, sour cream, lemon zest and juice, parsley, garlic, jalapeño, ½ teaspoon salt and ¼ teaspoon freshly ground black pepper. Pulse 4 or 5 times, or until coarsely chopped and well blended. If you don't have a food processor, chop ingredients finer than indicated and blend in a bowl. Reserve. At this point salmon can be refrigerated for up to a day.

to finish and serve

Preheat oven to 400°F.

Grate beet on a rasp or fine grater. Reserve.

Line a muffin tin with 8 paper liners. Generously spray interior of liners with spray oil. Spoon salmon mixture into liners. Gently press salmon down and flatten level with the top of the tin.

Just before putting salmon cupcakes in the oven, reheat potatoes by covering the bowl with aluminum foil and placing it over a pot of boiling water for 5 - 10 minutes. When potatoes are steaming hot, add 1 – 2 tablespoons grated beet. Blend thoroughly.

Bake cupcakes for 8 minutes, or until cakes are fully set, yet still moist. Remove cakes from tin immediately so that they do not continue to cook.

Use a piping bag with a star tip, or a table knife to ice the cupcakes.

yield 8 servings

uncommon goods Vegetable oil spray; cupcake liners; muffin tin (not uncommon, but crucial); piping bag with a star tip (ideal, but not necessary)

level of difficulty About the same as making cupcakes from scratch.

active prep time 1 hour **Cooking time** 15 minutes

advance work The fish mixture can be prepared earlier in the day, to the point that the cakes are ready to be baked. Bake and ice just before serving; Mashed potatoes can be made earlier in the day then reheated over a double boiler just before serving (add dill after reheating)

liquid assets Handwritten Pinot noir

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el Diablo chorizo slider

**paired w/Handwritten 2011 'Stags Leap' Cabernet Sauvignon &
Handwritten 2011 'Three Words'**

sliders

- 1 tablespoon granulated garlic
- 1 teaspoon star anise
- 5 whole peppercorns
- 1 teaspoon cumin seed
- 1 teaspoon coriander seed
- ¼ teaspoon ground cinnamon
- 1 pinch ground cloves
- 1 teaspoon oregano
- 1 teaspoon thyme
- 2 teaspoon sea salt
- 1 tablespoon Ancho chile powder
- 1 teaspoon chipotle powder
- 1 tablespoon paprika

2 pounds ground pork butt (30% fat)
3 tablespoons apple cider vinegar
1 ounce anejo tequila
4 cloves garlic, minced
12 brioche slider buns
12 slices aged cheddar cheese
24 red birds eye chilis (optional)

In a mortar and pestle or a coffee grinder pulverize granulated garlic, star anise, pepper corns, cumin and coriander seeds. Add remaining spices and mix.

Add spice blend to ground pork along with cider, tequila and garlic.

Form slider patties. Reserve.

quick pickled onions

1 red onion
¼ cup freshly squeezed lime juice

Peel onion, then slice thinly. Place in a re-sealable plastic bag along with lime juice. Refrigerate for a minimum of 15 minutes, but ideally one hour

aioli

3 garlic cloves, *minced*
1 egg yolk at room temperature
1 tablespoon freshly squeezed lemon juice
1/8 teaspoon salt
2/3 cup olive oil
zest of lemon

Add the garlic, egg yolk, lemon juice, and salt to a blender or food processor and puree until smooth. If you do not have a blender or food processor, whisk the ingredients together in a bowl.

Slowly pour in the oil with the motor running (starting with just a few drops at a time), and puree for about 1 minute, or until the sauce thickens. Add zest and a tablespoon or 2 of water to thin out. Cover and refrigerate. If you are using a

whisk, keep beating while very gradually adding the oil (starting with just a few drops at a time), until the aioli is thick—this will take several minutes. Reserve **guacamole**

2 ripe avocados
1 handful cilantro, roughly stemmed, roughly chopped
3 green onions, sliced finely
2 tablespoons freshly squeezed lemon juice
¼ teaspoon chipotle powder
S&P to taste

In a bowl, blend all ingredients with a fork. Reserve.

to finish and serve

- Grill or pan-cook sliders until no pink remains. Top with cheese after flipping.
- Toast buns.
- Drain juice from onions.
- Schmear the bottom bun with guacamole and the top bun with aioli.
- Top guacamole with some pickled onions. Add chorizo patty.
- Stick 2 bird's eye chilis on top of bun. Serve immediately!

yield 12 generous sliders

uncommon goods Several of the spices may not be found in all grocery stores. Feel free to approximate.

level of difficulty Just like making meatloaf—but with a few extra components

active prep time 1 hour **Cooking time** 15 minutes

advance work the chorizo mixture, aioli, pickled onions and guacamole can all be made up to a day in advance

liquid assets Handwritten Stagg's Leap Cabernet / Handwritten Three Words cabernet

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chocolate wontons
paired w/Handwritten 2011 Late Harvest Chardonnay

- 8 3½ x 3 ½-inch wonton wrappers
- ¼ cup peanut butter (smooth or crunchy—your choice!)
- 1 banana, peeled and sliced into ¼-inch-thick slices
- 8 Rolo bar segments
- powdered sugar for dusting (optional)
- peanut oil for deep frying
- corn starch for dusting tray

Place a small bowl of warm water beside wonton wrappers. Put a single wonton wrapper on a clean, dry surface in front of you. Schmear 1 teaspoon of peanut butter onto the center. Press down a banana slice on top of peanut butter and top with chocolate. Dip your finger in water and trace a circle on the wonton wrapper around

the stack of ingredients (water is the glue of wonton wrappers). Pinch and seal wrapper around the ingredients. Be sure that seams are tightly sealed to keep frying oil from seeping in.

Pour oil into a small, tall pot until it is 3 inches deep. Heat oil until it reaches 350°F.

When oil is ready, fry 4 wontons at a time for approximately 1 minute, or until wonton wrappers are golden brown. Remove and place on paper towel to absorb excess oil. Dust with powdered sugar. Let cool for 1 minute before serving.

yield 8 dessert wontons

uncommon goods Wonton wrappers (available in the refrigerated or frozen section of most grocery stores); oil thermometer. If you don't have an oil thermometer, when you think oil is ready, drop a piece of wonton wrapper into it. If wrapper gets crispy in 5 – 8 seconds, the oil is ready.

level of difficulty Wonton wrapping takes a bit of practice, but each wrapper costs about 3 cents so mistakes are cheap.

active prep time 15 minutes **cooking time** 5 minutes

advance work Wontons can be wrapped earlier in the day. Cover with a damp dishtowel and refrigerate. Do not let wontons touch. To minimize stickage, dust the surface of the storage plate and the wontons themselves with corn starch.

multiplicity Additional wontons do not require extra frying oil

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