

## ***Chupe de Jaiva, or Creole-style crabmeat pie***

Makes 6 portions (served in individual earthenware dishes or large ramekins)

Pairs with MARQUES DE CASA CONCHA Chardonnay

*A smooth, creamy pie loaded with lump crabmeat pieces and Creole vegetables, paprika peppers, tomato, corn, chili pepper and coriander. This dish is the perfect example of the encounter between the French influence in Chile's gastronomy and winemaking on the one hand and the indigenous culinary input, based on a variety of local vegetables, herbs and spices, such as corn, capsicums, coriander, chili peppers, tomato etc. Heritage that both South and North America share!*

### **Ingredients:**

5 cups stale white bread, crusts removed and cut into small pieces  
1 1/2 cups seafood broth (or bottled clam juice), hot  
2 tablespoons canola oil  
3/4 cup scallions, finely chopped  
1/2 red bell pepper, in small dice  
1 medium carrot, coarsely grated  
2 cloves garlic, finely minced  
1 cup corn kernels (defrosted)  
1/2 teaspoon dried oregano  
1/2 teaspoon paprika powder  
1/4 cup chopped fresh cilantro  
1/2 cup milk (or more)  
1/3 cup heavy cream  
3/4 pound lump crabmeat (picked over)  
Salt and freshly ground black pepper to taste  
1 tablespoon spicy red chili sauce, or to taste  
1/2 cup grated Parmesan cheese

### **Method:**

Place the bread in a large bowl, pour the hot seafood broth or clam juice over it and let soak for 15 min. Crumble and set aside.

Preheat the oven to 370F.

Heat the oil in a large skillet; add scallions and bell pepper and sauté, stirring frequently, for 4 min till soft. Add carrot, garlic, spices and herbs, corn, and reserved soaked bread, and stirring, pour the milk and cream into the mixture. Cook, stirring, 3 minutes longer, (if the mixture is too dry, add a little more milk).

Take off the heat and stir in the crabmeat. Season this mixture with salt, pepper and chili sauce to taste and mix to combine. Butter 5 to 6 individual gratin dishes and divide the crabmeat mixture evenly over the prepared dishes. Sprinkle with Parmesan cheese and bake the hot oven 20 to 25 minutes until nicely browned. Serve at once.

# **Parrillada of beef tenderloin with pimiento marinade, Parmesan shavings, bitter greens and whipped truffle potatoes**

(Makes 6 servings)

Pairs with MARQUES DE CASA CONCHA Cabernet Sauvignon

## **Ingredients**

### **For the 3 pimiento marinade:**

1/4 cup olive oil  
2 Tablespoons soy sauce  
2 Tablespoons liquid honey  
2 Tablespoons Worcestershire sauce (Lea & Perrins)  
1 Tablespoon Dijon mustard  
2 Tablespoons fresh lemon juice  
1 Tablespoon shallots, finely minced  
Mixture of black and pink peppercorns and coriander seeds, coarsely ground (and/or Sichuan pepper) for dusting

1 whole Beef tenderloin, cut lengthwise in half

For the balsamic and olive oil vinaigrette:

¼ cup demi-glace of meat  
¼ cup extra virgin olive oil  
¼ cup aged balsamic vinegar (or reduction)  
3 tablespoons liquid honey  
Salt and pepper to taste

### **For serving:**

Parmesan cheese shavings  
Mixture of bitter greens (mesclun, arugula, etc)  
Mashed potatoes scented with truffle oil for serving.

## **Method:**

In a bowl mix to combine all the ingredients for the marinade, except for the pepper mixture. Place the tenderloin pieces in a deep dish, pour the marinade over them, and coat well; let sit for a few hours.

Mix to combine all the ingredients for the vinaigrette in a bowl. Reserve.

Before serving: Dust the tenderloin pieces with the crushed pepper mixture and grill to order.

Place the greens in a bowl, spoon some vinaigrette over and mix. Reheat the mashed potatoes and serve in the middle of the plate. Top with the grilled meat and serve with the mixed greens and Parmesan shavings on the side, spoon some more vinaigrette around the edges of the plate.

## ***Poached pear in Late Harvest syrup, vanilla ice cream and warm Sabayon of Late Harvest***

***Peras en almíbar de Late Harvest, helado de vainilla y sabayon de Late Harvest***

*The perfect example that Late Harvest is not only an elegant dessert wine but it is easily converted in a versatile ingredient for easy to make and sensational tasting deserts.*

### **Pairs with Concha y Toro Late Harvest Sauvignon Blanc**

#### **For 4 servings**

#### **For the pears:**

1 ½ cups of Late Harvest  
1 ½ cups water  
½ cup sugar  
1 vanilla bean, cut in half lengthwise  
4 firm medium-size pears (such as Anjou), peeled

#### **For the sabayon:**

4 large egg yolks  
5 tablespoons sugar  
½ cup Late Harvest  
1 pint vanilla ice cream for serving  
4 fresh mint sprigs or edible flowers for serving  
Cookies for serving.

1. Prepare the pears: Place the wine, water and sugar in large saucepan and scrape the vanilla seeds into the liquid. Bring to a boil, stirring, until sugar dissolves and boil 5 minutes. Add pears; reduce heat to medium-low and cook covered until pears are tender when pierced with a knife, turning and basting occasionally, about 30 minutes.
2. Using a slotted spoon, transfer pears to a large bowl. Boil wine sauce uncovered until slightly syrupy and reduced to 1 cup, about 15 minutes. (Pears and sauce can be prepared 1 day ahead). Keep the pears refrigerated in the vanilla juice.
3. Before serving, place the pears in 4 deep serving bowls (or wide glasses) with some of the poaching liquid.
4. Prepare the sabayon: In a large bowl mix to combine the egg yolks, sugar and Late Harvest. Place the bowl over a pan of hot water and whisk constantly until the mixture turns light and thick enough to leave a ribbon trail, at least 7-10 minutes. Take off the heat, and keep whisking the sabayon until it cools slightly. Serve immediately. (If left to stand the sabayon will start to separate). Place a scoop of ice cream next to the poached pear, spoon the sabayon over it and decorate with fresh mint or edible flowers and a cookie.

**Serving Notes: Poach the pears ahead of time (we will serve ¼ piece p/p). I will demo the sabayon to order (2x recipe enough for 20 tastings)**

## ***Tiradito* of salmon in pink grapefruit juice, chili peppers and avocado**

*Tiradito de salmón con pomelo, ajíes y palta*

A “tiradito” is a variation of the ceviche, a popular and wonderful way of preparing fish and seafood in Chile. Undeniable that we see a strong Peruvian influence here (let’s not forget that the Northern part of Chile belonged to Peru before “La Guerra del Pacífico – the Pacific war - decided otherwise)

### **Pairs with Casillero del Diablo Sauvignon Blanc**

(Makes 6 servings)

#### **For the salmon *tiradito*:**

½ pound fresh salmon, centre cut, without skin or bones, cut into ¾-by 2 inches strips  
½ cup freshly squeezed pomelo or pink grapefruit juice  
¼ cup freshly squeezed lemon juice  
1/2 tablespoon sea salt

#### **For the marinade:**

½ small red onion, sliced into fine half moons  
1 ½ tablespoons sugar  
1 jalapeño pepper, seeds removed, chopped fine  
1 tablespoon finely grated fresh ginger  
¼ red bell pepper, in ¼-inch dice  
1 celery rib, in 1/4-inch dice  
1 tablespoon Thai or Vietnamese fish sauce  
1 cup unsweetened coconut milk  
1 tablespoon chives, minced  
2 tablespoons cilantro finely minced  
Sea Salt to taste

#### **For serving:**

1 ripe Hass avocado  
Celery leaves for garnish  
1 pomelo or pink grapefruit, in segments

1. Place the salmon strips in a glass bowl, pour the citrus juices over it, season with sea salt and let marinate for maximum 3 hours in the refrigerator.
2. Place the red onion slices in a colander; sprinkle with 1 tablespoon sugar and let sit for 15 minutes. Rinse under cold water, pat dry and place in a bowl. Add all the other ingredients for the marinade, mix to combine and reserve in the refrigerator. Before serving combine the salmon (with the citrus juices) into the coconut milk. Divide the ceviche in decorative dishes or glasses. With a melon baller make small avocado balls, top the *tiradito* with avocado and garnish with fresh celery leaves and grapefruit segments. Serve at once.

## ***Roquefort “Cheesecake” with toasted Walnuts on Rye Bread, mixed Greens with walnut oil Vinaigrette***

(Makes 10 servings)

Pairs with MARQUES DE CASA CONCHA Cabernet Sauvignon

### **Ingredients:**

10-ounces Dark Dutch rye bread (comes in packages, already thinly sliced)  
4 sheets of gelatine  
3/4 cup heavy cream  
1 pound of Philadelphia cream cheese, softened at room temperature  
½ pound Roquefort cheese, at room temperature  
2 ounces walnuts, lightly toasted  
¼ teaspoon pink peppercorns, crushed  
1/2 cup celery, in very small dice  
2 tablespoons chives, finely minced  
1 tablespoon fresh dill, finely minced  
Salt to taste  
8 walnut halves for serving  
Olive oil for serving

### **For the salad:**

Rúcula and baby leave mix  
For the walnut oil vinaigrette:  
1 tablespoon honey  
1 tablespoon Dijon mustard  
1/2 cup walnut oil  
¼ cup canola oil  
3 tablespoons cherry wine vinegar  
Salt and pepper  
Toasted walnuts for serving

### **Method:**

*Dish needs to be prepared one day before serving.*

Cover a rectangular dish about 12 x 7 x 1.5-inches with plastic wrap. Cover the bottom evenly with thin slices of rye bread. Place gelatine in a bowl, cover with cold water and let sit for 2 min. meanwhile heat the cream in a saucepan over medium heat, add the drained gelatine and stir to dissolve. Take of the heat and reserve.

Place the cream cheese, Roquefort and walnuts in the food processor and process until smooth. Add the cream, process 1 min and transfer to a bowl. Add the pink peppercorns, celery, chives and dill. Salt to taste. Pour this mixture in the prepared dish and refrigerate overnight. Before serving, slice the cheese cake in 2.5 cm squares, garnish with a walnut half and sprinkle with pink peppercorns and a drizzle of olive oil.

Prepare the vinaigrette: in a small bowl, mix to combine the honey and mustard, whisking constantly, add the oils in a thin stream until you obtain a nice emulsion. Flavour with the vinegar, salt and pepper.

Serve each Roquefort square with a small side salad of mixed greens dressed with the walnut oil vinaigrette and topped with toasted walnuts.