



PERFECTLY  PINOT  
*Recipes*



**For those of us who love food and wine**, the magic in a successful dinner begins well before the first appetizer is served or the first bottle of wine opened. It starts in the kitchen, often hours prior to when guests arrive.

And while the passion that I have for cooking is sometimes – although rarely – an individual activity, there's nothing that quite matches the unparalleled joy of laughter in the kitchen as a group of friends, family or colleagues assemble to create a

memorable culinary experience.

Such was the case last harvest when J. Lohr celebrated with many of our ambassadors from around the United States and Canada during

*“We hope that you enjoy this recipe booklet that captures what we feel are exceptional pairings of savory foods with our selection of J. Lohr Pinot Noirs.”*

what was affectionately known as the Perfectly Pinot Camp dinners.



Hosted on two Thursday evenings in September under the starry Paso Robles skies, and guided each week by two different talented chefs from California, each guest was responsible for preparing different courses of the dinner. The enthusiasm for what we were collaborating on was contagious.

The memories and tastes from the two dinners are still with me, prompting me to wonder how best to share those feelings, foods and wines with more enthusiasts. This Perfectly Pinot booklet is our opportunity at J. Lohr to do just that. We hope

that you enjoy this recipe booklet that captures what we feel are exceptional pairings of savory foods with our selection of J. Lohr Pinot Noirs.

Enjoy!

A handwritten signature in black ink, which appears to read "m. Jeff". The signature is stylized and fluid.

**Jeff Meier**  
*Director of Winemaking, President/COO*

*Fog's  
Reach*

J. LOHR

DRY SECO PINOT NOIR

J. LOHR

## 2012 J. Lohr Estates Falcon's Perch Pinot Noir Monterey County

**92pts** "Deep, inviting aromas of cherry, strawberry and cranberry mesh with red licorice, violet and nutmeg on this superbly priced wine. It's a fleshy Pinot, named after a falcon that perches in the vineyard's lone pine tree, with pretty, punch-like flavors of violet, rose and more red fruit."

**Editors' Choice: Excellent; Highly recommended**

- Wine Enthusiast, Matt Kettman 11/14



## 2012 J. Lohr Highlands Bench Pinot Noir Arroyo Seco, Monterey

**92pts** "J. Lohr dives into the dark side of Pinot Noir, presenting a deeply hued wine with black cherries, slate and yeast on the nose. Licorice and blackberry power the palate with sage as the prevailing herb, all balancing out well despite the relatively high alcohol content."

**Excellent; Highly recommended**

- Wine Enthusiast, Matt Kettman 12/14

## 2012 J. Lohr Fog's Reach Pinot Noir Arroyo Seco, Monterey

**93pts** "This savory Pinot Noir features aromas of blistered tomatoes, Italian herbs, Dr. Pepper and strawberries stewed with anise. Oregano and rosemary give herbal backbone to the pomegranate fruit flavors, all culminating in a very sanguine finish."

**Excellent; Highly recommended**

- Wine Enthusiast, Matt Kettman 12/14





# Refugio



Located in the bucolic heart of California's Central Coast wine country just six minutes from Paso Robles leafy main square, Refugio boasts two state-of-the-art vacation suites, each with private deck and fire-pit, plus a fully-equipped teaching/catering kitchen and expansive patio. Opened in 2014, Refugio was the dream of owners Brigit Binns and Casey Biggs. Brigit Binns is the nationally-known author or co-author of numerous best-selling cookbooks, many of them for Williams-Sonoma. Her most recent cookbook, *The NEW Wine Country Cookbook: Recipes from California's Central Coast*, celebrates the wine, food, people, and landscapes of her home. Casey Biggs, a Juilliard grad and constantly working actor and director, has a long list of film, television, and stage credits (including four seasons on *Star Trek DS9*). In 2011 he gained fame and notoriety as "Paso Wine Man" in an irreverent series of videos promoting the Paso Robles wine region.



## Malcom Jessop

Malcom Jessop comes to San Francisco's Bay area with over 30 years of experience in fine dining restaurants and hotels in England, France and Germany. A graduate of Westminster Culinary School in London, he completed a 4-year apprenticeship at London's five star Grosvenor House. Malcom has been teaching classes for the last seven years at Tante Marie's cooking school in San Francisco. Malcom resides in the Napa Valley, where he caters exclusive culinary events and pursues his passion for fine food and wine.

*Chef Malcom's Recipes Pages 7-16*

# Warm Crab Toasts With Manchego

## The Starting Line

- 1 Pound Fresh Lump Crab Meat
- ¼ Cup Minced Celery Heart  
(Including Leaves)
- 2 Green Onions, Minced
- 2 Tbs Minced Fresh Chives
- ½ Tsp Grated Lemon Zest
- 3 Tbs Mayonnaise
- 2 Tbs Sour Cream
- 2 Tbs Fresh Lemon Juice
- 1 Tbs Fresh Lime Juice
- 8 Drops Hot Pepper Sauce
- 1 (2½-Inch-Diameter) Baguette, Cut  
Into Scant ½-Inch Slices
- Olive Oil
- 1 Cup Manchego Cheese (About 4  
Ounces)



## Let's Cook!

Shred crab meat, and squeeze out all excess moisture. Add celery, green onions, chives, and lemon zest; toss. Add next 5 ingredients. Season with salt. Keep chilled.

Preheat oven to 350°F. Arrange baguette slices in single layer on rimmed baking sheet. Brush both sides of bread with oil. Bake until lightly browned, turning once, about 15 minutes.

Preheat broiler. Arrange toasts on baking sheet. Spread 1 heaping tablespoon crab meat mixture onto each; sprinkle with cheese. Broil until cheese melts, about 2 minutes. Serve warm.





# Prosciutto Corn Cups

*Recommended Wine Pairing: 2012 J. Lohr Estates Falcon's Perch Pinot Noir*



## The Starting Line

1 Cup Corn Kernels  
½ Cup Heavy Cream  
¼ Cup Cornmeal  
¼ Cup Green Onions, Chopped  
¼ Cup Parmesan Cheese, Grated  
2 Eggs  
6 Oz Prosciutto  
Freshly Ground Black Pepper To Taste  
Basil Chiffonade To Garnish

## Let's Cook!

Preheat oven to 375°F.

To make the batter, combine all of the ingredients except the prosciutto in a food processor.

Brush a mini muffin pan with a little olive oil.

Cut each slice of prosciutto in half lengthwise and place in the muffin pan to form a cup. Make sure no holes are evident and patch if necessary.

Carefully fill each cup with the corn batter, and place in the oven.

Cook for about 15-20 minutes until the batter is set and golden brown.

Remove from oven and allow to cool slightly.

Transfer to a platter and garnish with the basil chiffonade.



# Petites Gougeres



## Let's Cook!

Preheat oven to 400°F.

In a heavy based saucepan, combine the water, salt and butter, heat on medium low until the butter is melted. Increase the heat and bring to a boil.

Add the flour all at once and stir vigorously using a wooden spoon until it forms a paste. Continue to cook for one more minute. Remove from heat and allow to cool slightly. Whisk the eggs and add a little at a time, beating well between each egg. Stir in the cheese and season with freshly milled black pepper.

Pipe or scoop onto a parchment-lined baking tray into little rounds about the size of a walnut.

Bake in the oven until brown and crisp, about 25-30 minutes.

## The Starting Line

*Makes about 4 dozen small puffs.*

1 Cup Water

½ Tsp Salt

1 Stick (4 Oz) Unsalted Butter  
(Cut Into Pieces)

1 Cup Flour

4 Eggs

1½ Cups Grated Gruyère

Fresh Black Pepper

# Warm Salad Of Mushrooms, Butternut Squash And Feta On Toasted Brioche



## Let's Cook!

Preheat oven to 400°F.

Place butternut squash into a large bowl together with 2 tablespoons of the olive oil and mix well. Season with salt, pepper, and nutmeg to taste. Place butternut mixture on a parchment-lined baking tray, and bake for about 25 minutes or until tender.

In a small bowl, combine shallots and the sherry vinegar with  $\frac{1}{2}$  tsp. salt. Whisk in 5 tablespoons of olive oil and set aside.

Toast hazelnuts on a baking sheet for about 8 minutes. Allow to cool and crush roughly in a mortar and pestle.

Slice or tear mushrooms into 2 inch pieces. Heat a large sauté pan and add the remaining olive oil and the butter. When butter is foaming add mushrooms and sauté until caramelized and crispy (you may have to do this in batches to avoid overcrowding the pan).

In a large bowl, mix the salad leaves, herbs and sherry vinaigrette. Place a slice of brioche on each plate and top with the salad, mushrooms and butternut squash. Sprinkle the feta and hazelnuts on top and serve at once.

## The Starting Line

- 1 Butternut Squash, Peeled And Cut Into Large Dice
- 2 Pounds Mixed Mushrooms (Crimini, Portabella, Shitake)
- $\frac{1}{2}$  Cup Hazelnuts
- 2 Shallots, Minced
- 3 Tbs Sherry Vinegar
- 9 Tbs Olive Oil
- 2 Tbs Butter
- $\frac{1}{2}$  Cup Flat Leaf Parsley Leaves
- $\frac{1}{4}$  Cup Chives, Sliced
- Freshly Grated Nutmeg
- 4 Oz Greek Feta, Crumbled
- 5 Cups Mixed Leaves (Treviseo, Spinach And Mache)
- Salt And Freshly Ground Black Pepper
- 6 Slices Toasted Brioche

# Provençal Roasted Leg Of Lamb With Herb Crust And Roasted Tomatoes

*Recommended Wine Pairing: 2012 J. Lohr Fog's Reach Pinot Noir*



## The Starting Line

- 1 (5-6 Pound) Bone-In Leg Of Lamb, Trimmed And Tied
- ½ Cup Dijon Mustard
- 3 Tbs Chopped Garlic (9 Cloves), Divided
- 1 Tbs Chopped Fresh Rosemary Leaves
- 1 Tbs Balsamic Vinegar
- Kosher Salt And Freshly Ground Black Pepper
- 3 Pounds Ripe Red Tomatoes, Cored And 1-Inch Diced
- ½ Cup Good Olive Oil
- ¼ Cup Good Honey, Divided
- 1 Large Spanish Onion, Sliced Thinly
- 4 Sprigs Fresh Thyme
- 2 Sprigs Fresh Rosemary

## Let's Cook!

Preheat the oven to 450°F.

Place the leg of lamb in a large roasting pan fat side up and pat it dry with paper towels. Combine the mustard, 1 tablespoon of garlic, rosemary, balsamic vinegar, and salt and ½ teaspoon of pepper in a mini food processor and pulse until the garlic and rosemary are minced. Spread the mixture on the lamb.

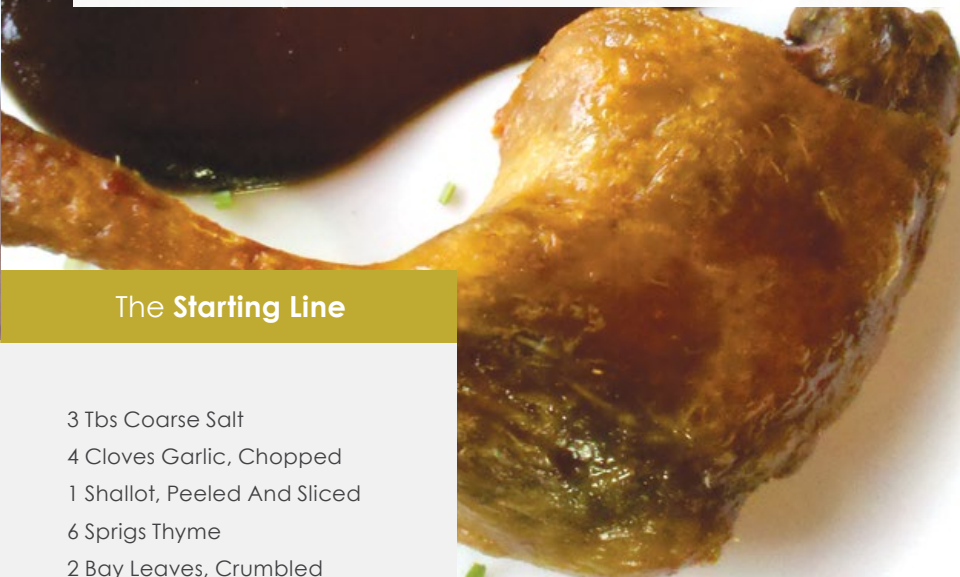
Place the tomatoes, olive oil, half of the honey, the onion, the remaining

1 tablespoon garlic, 2 tablespoons salt, and 2 teaspoons pepper in a bowl and toss well. Pour the tomato mixture around the lamb and tuck in the thyme and rosemary sprigs. Drizzle the lamb with the remaining honey.

Roast for 20 minutes. Turn the heat down to 350°F and roast for another 1 to 1¼ hours, until a meat thermometer registers 130 to 135°F for medium-rare. Place the lamb on a platter, cover with aluminum foil, and allow to rest for 15 minutes. Discard the herb stems and return the tomatoes to the oven to keep warm. Slice the lamb, arrange on a platter, sprinkle with salt and pepper, and serve with the tomatoes and pan juices spooned on top.

# Duck Confit

*Recommended Wine Pairing: 2012 J. Lohr Highlands Bench Pinot Noir*



## The Starting Line

- 3 Tbs Coarse Salt
- 4 Cloves Garlic, Chopped
- 1 Shallot, Peeled And Sliced
- 6 Sprigs Thyme
- 2 Bay Leaves, Crumbled
- Coarsely Ground Black Pepper
- 4 Duck Legs With Thighs
- About 4 Cups Duck Fat

## Let's Cook!

Sprinkle 1 tablespoon of salt in the bottom of a dish or plastic container large enough to hold the duck pieces in a single layer. Evenly scatter half the garlic, shallots, bay leaves, and thyme

in the container. Arrange the duck, skin-side up, over the salt mixture, then sprinkle with the remaining salt, garlic, shallots, bay leaves, thyme and a little pepper. Cover and refrigerate for 1-2 days.

Preheat the oven to 225°F. Melt the duck fat in a small saucepan. Wash the salt and seasonings from the duck, and pat dry. Arrange the duck pieces in a single snug layer in a high-sided baking dish or oven-proof saucepan. Pour the melted fat over the duck (the duck pieces should be covered by fat) and place the confit in the oven. Cook the confit slowly at a very slow simmer — just an occasional bubble — until the duck is tender and can be easily pulled from the bone, 2-3 hours. Remove the confit from the oven. Cool and store the duck in the fat. (The confit will keep in the refrigerator for several weeks.)

# Liberty Duck Breast With Dried Cranberry - Apple Bread Salad

*Recommended Wine Pairing: 2012 J. Lohr Highlands Bench Pinot Noir*

## The Starting Line

- 8 Boneless Duck Breasts
- 4 Cups J. Lohr Pinot Noir
- 1 Cup Dried Cranberries
- 1 Cup Olive Oil Or Duck Fat
- 8 Cups French Bread Cubes
- 1 Cup Pecans, Toasted And Chopped
- 2 Tbs Flat Leaf Parsley, Chopped
- 2 Tsp Fresh Thyme, Chopped
- Salt And Freshly Ground Black Pepper
- 3 Braeburn Or Pippin Apples, Peeled, Cored And Diced
- 1 Cup Brown Chicken Stock

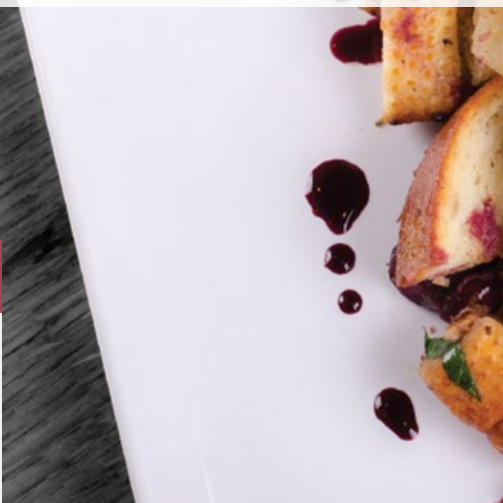
## Let's Cook!

Trim the duck breasts, score the skin and set aside.

Combine the wine and the cranberries in a medium saucepan and bring to the boil over a medium high heat. Remove from the heat and let sit for 20 minutes, until the berries are plump and moist.

While the berries are sitting, heat the olive oil or duck fat in a large wide sauté pan over high heat. Add the bread and toss to coat evenly with the olive oil. Cook until lightly browned on all sides, stirring occasionally to prevent burning. Transfer to a large bowl.

Drain the cranberries over a small saucepan to catch the wine.





Set the cranberries aside.

Return the wine to a boil over a high heat. Cook for about 15 minutes or until reduced to about  $\frac{3}{4}$  cup.

Add the cranberries, pecans, parsley and thyme to the bowl with the bread.

Season the duck on both sides with salt and pepper. Heat a large sauté pan and add the duck skin side down and reduce the heat to medium. Cook for about 5-6 minutes until golden brown, tipping out excess fat into a bowl if necessary. Using tongs, turn the duck and cook the other side for about 1 minute. Transfer the duck to a sheet tray, loosely tent with foil and set aside. Drain all but  $\frac{1}{4}$  cup of fat from the pan

and return to a high heat. Add the apples and cook for 3-5 minutes until soft and golden brown. Add to the bread mixture.

Return the skillet to a high heat and add the stock. Pour any duck juices that collect on the tray into the skillet. Bring to the boil, scraping any sediment with a wooden spoon. Cook for 2-3 minutes until slightly thickened. Add to the bread salad and mix well. Season to taste.

Cut the duck into thin slices. Place a spoonful of the bread salad onto the center of the plate and arrange the duck on top. Spoon the reduced wine around the plate and serve.

# Roasted Fennel

## The Starting Line

2 Tbs Fennel Seeds  
6 Medium Fresh Fennel  
Bulbs, Trimmed, Cut Into  
½-Inch-Thick Wedges  
⅓ Cup Extra-Virgin Olive Oil  
2 Tbs Fresh Chopped Thyme  
¼ Cup Chopped Flat Leaf  
Parsley

## Let's Cook!

Preheat oven to 400°F. Stir fennel seeds in small dry skillet over medium heat until lightly toasted, about 2 minutes. Mix fennel wedges, olive oil, toasted fennel seeds, and chopped thyme on rimmed baking sheet; toss. Sprinkle with salt and pepper. Roast until fennel is tender and beginning to brown, stirring often, about 30 minutes. When ready to serve, mix in chopped parsley.

# Crushed Fingerling Potatoes With Preserved Lemon

## Let's Cook!

Place potatoes in large saucepan; fill with enough cold, salted water to cover. Bring to boil. Reduce heat; simmer until potatoes are tender, about 12 minutes. Drain, reserving cooking liquid. Transfer potatoes to baking sheet and cool slightly. Using heel of hand, smash potatoes coarsely. Return potatoes to same saucepan. Add olive oil and preserved lemon. Let stand at room temperature.

When ready to serve, add ¼ cup reserved potato cooking liquid to potato mixture; stir gently over medium heat until heated through, adding more cooking liquid by tablespoonfuls if mixture is dry, about 5 minutes. Season with salt and pepper.

## The Starting Line

4 Pounds Small Fingerling  
Potatoes, Scrubbed  
4 Tbs Chopped Preserved  
Lemon  
½ Cup Extra Virgin Olive Oil



# Gateaux De Beaumes De Venise Aux Raisins

## Let's Cook!

Preheat oven to 400°F. Brush 10-inch-diameter spring form pan with olive oil. Line bottom of pan with parchment; brush parchment with olive oil.

Sift flour and next 3 ingredients into bowl. Whisk  $\frac{3}{4}$  cup sugar, 6 tablespoons butter and 3 tablespoons oil in large bowl until smooth. Whisk in eggs, both peels and vanilla. Add flour mixture alternately with wine in 3 additions each, whisking just until smooth after each addition. Transfer batter to prepared pan; smooth top. Sprinkle grapes over batter.

Bake cake until top is set, about 20 minutes. Dot top of cake with 2 tablespoons butter and sprinkle with 2 tablespoons sugar. Bake until golden and tester inserted into center comes out clean, about 20 minutes longer. Cool in pan on rack 20 minutes. Release pan sides. Serve slightly warm or at room temperature.

## The Starting Line

Olive Oil  
1½ Cups All Purpose Flour  
1 Tsp Baking Powder  
1 Tsp Salt  
¼ Tsp Baking Soda  
¾ Cup Plus 2 Tablespoons Sugar  
8 Tbs (1 Stick) Unsalted Butter, Room Temperature  
3 Tbs Extra-Virgin Olive Oil  
2 Large Eggs  
1 Tsp Grated Lemon Zest  
1 Tsp Grated Orange Zest  
1 Tsp Vanilla Extract  
1 Cup Beaumes-De-Venise or Other Muscat Wine  
1½ Cups Red Seedless Grapes

# Macerated Berries

## The Starting Line

2 Pints Seasonal Berries  
¼ Cup Sugar  
½ Cup J. Lohr Falcon's Perch Pinot Noir

## Let's Cook!

Place berries in a large bowl with the sugar and stir gently. Add the wine, stir and allow to sit at room temperature for 30-40 minutes. Place bowl in refrigerator (to stop berries from breaking down too much) until ready to serve.





## Frances Wilson

Frances Wilson can't remember a time when her life did not revolve around food! She started cooking as a child with her mother in her native Ireland. She trained both as a Home Economics teacher and as a chef. Her career has included stints teaching high school in Dublin, working as the chef of the critically acclaimed Lalime's restaurant in Berkeley and four years as Culinary Director at Château Routas in Provence, France, where she was responsible for catering to guests staying at the château and teaching cooking classes. Most recently Frances taught the Professional Culinary program at Tante Marie's Cooking School. She is passionate about building connections between farmers, producers and cooks.

*Chef Frances's Recipes Pages 19-33*

# Spiced Eggplant Dip

## Let's Cook!

Preheat oven to 400°F.

Cut off the top ½ inch of the head of garlic. Place the garlic, cut side up and skin on, on a small piece of foil. Drizzle with one teaspoon of the olive oil and sprinkle with salt and pepper. Wrap the garlic tightly in the foil and place in the preheated oven. Roast for 30-40 minutes, until garlic is completely soft. Remove from the oven. When cool enough to handle, squeeze all the pulp from the head of garlic into a large bowl and discard the skin. Mash the pulp with a fork.

Toast the cumin and coriander seeds in a small dry pan. Grind in a spice grinder.

Char the eggplants by placing them directly over a high flame on a gas burner, a few at a time. Cook about 2 minutes per side, turning with tongs to char evenly. Eggplant is done when the skin is blackened and blistering. As soon as the eggplant is charred, place it in a bowl tightly covered with plastic wrap. Keep the eggplant covered tightly for 10-15 minutes, allowing them to steam. Remove the eggplant, one at a time, keeping the bowl covered, and peel off the skin using your fingers. Repeat with the remaining eggplant. Chop the eggplant coarsely and add it to the mashed garlic. Stir in the capers, cilantro, mint, spices, vinegar, lime juice, salt and pepper to taste. Mix well. Taste and season with additional lime juice, salt or pepper if needed. Just before serving, fold in the toasted pumpkin seeds.

## The Starting Line

1 Head Garlic  
3 Large Globe Eggplants  
2 Tbs Capers, Rinsed And Coarsely Chopped  
2 Tbs Chopped Cilantro Leaves  
2 Tbs Chopped Mint Leaves  
1 Tbs Cumin Seeds  
1 Tsp Coriander Seeds  
1 Tsp Smoked Pimenton  
2 Tbs Balsamic Vinegar  
1 Tbs Freshly Squeezed Lime Juice  
½ Cup Olive Oil  
Coarse Salt And Freshly Ground Pepper  
½ Cup Toasted, Salted Pumpkin Seeds

# Lamb Meatballs with Tahini Sauce

*Recommended Wine Pairing: 2012 J. Lohr Highlands Bench Pinot Noir*



## Let's Cook!

Place the lamb, onions, parsley, garlic, allspice, cinnamon, egg, lemon zest, pine nuts, 1 teaspoon salt, and ½ teaspoon black pepper in a large bowl. Mix with your hands, then roll into 20 balls. (Divide the meat up ahead of time so they are even in size). If you use damp hands the meat will not stick.

Preheat the broiler and arrange the rack about 6" from the heat.

Transfer the meatballs to a foil-lined baking sheet. Broil the meatballs until cooked through and lightly browned, about 8-10 minutes.

Serve with tahini sauce.

Tahini Sauce:

Whisk all the ingredients together in a small bowl. Serve at room temperature. (The sauce will keep for up to 3 days in the fridge.)

## The Starting Line

Meatballs:

- 1 Pound Ground Lamb
- 1 Medium Onion, Finely Chopped
- 2 Tbs Flat Leaf Parsley, Finely Chopped
- 2 Cloves Garlic, Crushed
- ¼ Tsp Ground Allspice
- ¼ Tsp Ground Cinnamon
- 1 Tsp Lemon Zest
- 1 Large Egg
- ¼ Cup Toasted Pine Nuts
- Salt And Freshly Ground Black Pepper

Tahini Sauce:

- 6 Tbs Tahini
- 3 Tbs Extra Virgin Olive Oil
- ¼ Cup Fresh Lemon Juice
- 2 Cloves Garlic Crushed
- ¼ Tsp Salt & Pepper

# Rye Gougères with Prosciutto, Arugula and Fig Compote



## The Starting Line

1¼ Cups Non-Fat Milk  
¼ Cup Plus 1 Tbs Unsalted Butter  
1 Tsp Fine Sea Salt  
1 Cup Whole-Grain Dark Rye Flour  
3 Tbs Unsweetened Cocoa  
5 Large Eggs, At Room Temperature  
¾ Cup Grated Gruyère Cheese  
1 Tsp Freshly Ground Black Pepper  
1½ Tsp Chopped Thyme  
Pinch Cayenne  
Egg Wash: 1 Egg Plus Pinch Salt,  
Beaten Together

## Let's Cook!

Preheat the oven to 425°F. Line a baking sheet with parchment paper.

Place the water, butter and salt in a pot. Bring slowly to a boil. Do not let it boil until the butter has melted. As soon as it comes to a boil, remove from the heat and add in all the flour and the cocoa powder at once. Beat vigorously until the mixture is smooth. Return to the heat and cook for a minute or so to dry the mixture and until it forms a neat ball in the center of the pot.

Beat the eggs in a bowl. With a wooden spoon or in a mixer, beat in the eggs a little at a time, making sure to incorporate egg addition well. The dough should be shiny and drop easily off the spoon. Beat in ½ cup of the Gruyère, black pepper, thyme and a pinch of cayenne.

Place the dough in the piping bag fitted





with the  $\frac{1}{2}$ " pipe. Pipe the dough into 1" diameter rounds on a baking sheet, spacing them  $1\frac{1}{2}$ " apart or use a spoon to drop the dough in mounds the same size.

Brush the top of each mound with the egg wash. Top each one with some of the remaining cheese, divided evenly.

Place in the oven and bake for 25-30 minutes until puffed and golden brown, rotating the tray after about 20 minutes. Remove from the oven and leave on the counter for a couple of minutes. If it remains crisp, they are ready.

Serve warm, filled with prosciutto, arugula or other bitter green and some Fig Compote.

## Fig Compote

2 Small Shallots, Peeled And Sliced  
 $\frac{1}{2}$  Tbs Olive Oil  
2 Cups Fresh Figs Or 1 Cup Dried Figs  
1 Cup Port  
1 Cup Water (If Using Dried Figs)  
2 Tbs Balsamic Vinegar

Heat the olive oil in a pan. Add the shallots and cook over a medium heat until they are soft. Add the figs, port and water (if using dried). Bring to a boil and simmer gently until all the moisture has been absorbed. Add the balsamic vinegar and season with salt and pepper.

# Slow Roasted Duck Legs

*Recommended Wine Pairing: 2012 J. Lohr Highlands Bench Pinot Noir*



## Let's Cook!

Score the skin on the duck legs, being careful not to cut into the meat.

Mix the salt, thyme, nutmeg, and allspice in a baking dish that will fit the duck legs snugly, with no room around them. Rub the spice mixture all over the duck legs.

Place the garlic and bay leaves on the bottom of the baking dish and lay the duck legs, flesh-side down, on top of them, making sure the garlic cloves are completely buried beneath. Cover with plastic wrap and refrigerate for at least 8 hours, or overnight.

To cook the duck, wipe the duck gently with a paper towel to remove excess salt, then put the duck back in the dish, skin-side up. Put it in a cold oven. Turn the oven on to 300°F. Bake the duck thighs for 2½ hours, taking them out during baking once or twice and basting them with any duck fat pooling around them.

To finish the duck, increase the oven temperature to 375°F and bake for 15-20 minutes, until the skin is deeply browned and very crispy.

## The Starting Line

- 4 Duck Legs (Thigh And Drumstick)
- 1 Tbs Sea Salt Or Kosher Salt
- 10 Sprigs Of Thyme
- ¼ Tsp Ground Nutmeg
- ¼ Tsp Ground Allspice
- 2 Cloves Garlic, Peeled And Halved Lengthwise
- 2 Bay Leaves



# Roast Pork Filet With A Fennel And Herb Crust

*Recommended Wine Pairing: 2012 J. Lohr Estates Falcon's Perch Pinot Noir*



## Let's Cook!

Place the garlic in a food processor and pulse. Add all the herbs and process for a couple of minutes.

Toast the spices in a dry sauté pan and then grind coarsely in a coffee grinder. Add the spices to the herb mix and pulse for a minute.

Season the pork filets liberally with salt and pepper. Rub with the olive oil and then rub with the herb mixture.

Preheat the oven to 400°F.

Melt 2 tablespoons butter and 1 tablespoon oil in heavy large skillet over medium-high heat. Add half of pork; cook until golden on all sides. Place in a roasting pan. Wipe out skillet. Repeat with remaining butter, olive oil and pork.

Place the pork in the oven and roast for 20 minutes. Transfer to cutting board and allow to rest.

Slice and serve on a warm serving platter.

## The Starting Line

Serves 8

- 2 Large Cloves Garlic
- 1 Tbs Chopped Basil
- 1 Tbs Chopped Fresh Thyme
- 1 Tbs Chopped Fresh Oregano
- 1 Tsp Chopped Fresh Rosemary
- 1 Tsp Chopped Fresh Sage
- 1 Tsp Cumin Seed
- 1 Tsp Coriander Seed
- 2 Tsp Fennel Seed
- 4 Pork Tenderloins Or Filets  
(About 1¼ Pound Each),  
Trimmed
- 4 Tbs Butter
- 2 Tbs Olive Oil

# Roasted Heirloom Pepper and Tomato Tart with an Herb Salad

*Recommended Wine Pairing: 2012 J. Lohr Fog's Reach Pinot Noir*

## The Starting Line

Serves 8

3 Tbs Olive Oil  
6 Cups Thinly Sliced Onions, About  
1½ Pounds  
1 Tbs Thyme Leaves  
1 Tbs Butter  
1 Sheet All Butter Puff Pastry  
1 Large Egg Yolk  
4 -6 Medium Heirloom Peppers,  
Mixed Colors  
3-4 Salt-Packed Anchovy Fillets,  
Rinsed, Bones Removed  
2 Tbs Salt-Packed Capers, Soaked  
And Drained  
¼ Cup Nicoise Olives, Pitted, Halved  
½ Pint Cherry Tomatoes, Halved  
1 Tbs Finely Chopped Shallot  
1 Tbs Good Extra Virgin Olive Oil  
½ Lemon, For Juicing  
1 Bunch Arugula Or Baby Lettuce  
½ Cup Flat Leaf Parsley Leaves  
¼ Cup Basil Leaves  
¼ Cup Snipped Chives  
Sea Salt And Freshly Ground Black  
Pepper



## Let's Cook!

Heat a large sauté pan over a high heat for 2 minutes. Add 3 tablespoons olive oil and the onions, thyme, 1 teaspoon salt and some pepper. Cook for 10 minutes, stirring often. Reduce heat to medium, add the butter and cook 15 minutes, stirring often and scraping the bottom with a wooden spoon, until the onions are a deep golden brown. Allow to cool completely.

Roast the peppers in a broiler or over a gas flame until well charred. Place in a bowl and cover with a plate. Allow to sit for about 20 minutes. Transfer the peppers to a cutting board, remove the charred skin, seeds and stalk. Cut into thin strips. Mix with the onions.



Preheat oven to 400°F. Place defrosted pastry onto a parchment lined baking sheet. Use a paring knife to score an 1/8" thick border around the edge of the pastry. Whisk the egg yolk with 1 teaspoon water and brush around the border. Spread the onion and pepper mixture evenly within the border.

Slice anchovies thinly on the diagonal.

Arrange capers, anchovies and olives over the peppers and onions. Sprinkle remaining teaspoon of thyme over the tart.

Place the cherry tomatoes and diced shallot into a bowl, and season with 1/4

teaspoon salt and black pepper. Drizzle the tomatoes with good olive oil, squeeze in a little lemon juice, and toss together. Sprinkle over the tart.

Bake the tart for 10 minutes. Rotate the sheet and bake for an additional 10-12 minutes, until the crust is deep golden brown.

Just before serving, place the lettuce/ arugula and herbs in a bowl. Add a little olive oil and lemon juice and toss well. Taste and adjust seasoning as necessary.

Cut the tart into portions and place on plates with the salad alongside.

# Corn Pudding with Wild Mushrooms



## The Starting Line

3 Tbs Unsalted Butter  
1 Cup Wild Mushrooms, Such As  
Chanterelles Or Morels, Cleaned  
And Chopped  
½ Yellow Onion Diced  
1 Tsp Thyme  
1 Cup Fresh Corn (From About 2  
Ears)  
¾ Cup Whole Milk  
1 Extra Large Egg  
2 Extra Large Egg Yolks  
1¾ Cups Heavy Cream  
Pinch Cayenne  
Salt And Freshly Ground Black  
Pepper  
1 Cup Grated Gruyère Cheese  
¼ Corn Bread

## Let's Cook!

Preheat the oven to 350°F.

Heat a small pan on the stove, add the butter and the onions. Add ½ teaspoon of the thyme. Cook gently until the onions are soft and slightly golden.

Add the wild mushrooms and continue to cook until the mushrooms are tender.

Add ¼ cup of the corn, some salt and pepper and cook for another 2-3 minutes.

Set aside to cool.

Meanwhile, in a blender, purée the remaining ¾ cup of corn with the milk and then place in a bowl. Whisk in the eggs, yolks and cream, salt, cayenne and black pepper. Add the grated cheese and the wild mushroom mixture.

Break the cornbread into rough cubes, and arrange the cubes in an even layer over the bottom of an 8"x 8" baking dish. Pour the custard over the bread, making sure the bread is well soaked. Scatter the remaining thyme on top.

Place the baking dish in a roasting pan, pour warm water into the pan to come halfway up the sides. Bake for 50-60 minutes or until the custard is set and the cornbread puffs up and is slightly golden. Allow to cool for 10 minutes and then serve.



# Green Beans and Shelling Beans with Spring Onions and Mustard Breadcrumbs

## Let's Cook!

Shell beans:

Heat 4 tablespoons olive oil in a pan. Add the onion, garlic and thyme. Sauté over a medium heat until the onions soften. Add the shell beans and cook for a few minutes. Add salt and water, then cover. Simmer for 10-20 minutes or until the beans are tender. Remove and cool in the liquid. Blanch the green beans for 3-4 minutes in boiling salted water, until tender. Drain and cool.

Cut the spring onions 1 inch above the bulb, leaving some of the green part. Trim the root end but leave the roots intact. Cut the onions in half or quarters depending on the size, they should be about ¼" wedges.

Heat a large pan and add about 2 tablespoons olive oil. Place the onions, cut side down, in the pan. Do not overcrowd. It is better to do them in batches. Season with salt and pepper. Cook until turning golden brown and then turn. Remove those onions to a plate and continue with the remaining onions. When all the onions are done,

return them to the pan, add the green beans, butter and sage. Drain the shelling beans and add them to the pan. Cook over a gentle heat to warm everything through. Taste for seasoning and turn into a warm serving bowl. Top with the mustard breadcrumbs.

Breadcrumbs:

Preheat the oven to 375°F. Place the breadcrumbs in a bowl. Heat the butter in a small pan over a medium heat. When the butter stops foaming, remove from the heat and whisk in the mustard, thyme and parsley. Pour over the breadcrumbs and toss well. Spread the breadcrumbs onto a baking sheet. Place in the oven and toast them for 10-12 minutes, tossing them from time to time to ensure even browning.

## The Starting Line

¼ To ½ Cup Extra Virgin Olive Oil  
¼ Cup Diced Onion  
1 Tbs Thyme Leaves  
3 Cups Fresh Shell Beans  
Such As Cranberry, Limas, Flageolets  
½ Pound Green Beans, Stems Removed And Cut In Half  
3 Bunches Spring Onions Or Red Torpedo Onions  
2 Tbs Butter  
10 Small Sage Leaves  
1 Recipe Mustard Breadcrumbs

Mustard Breadcrumbs:  
1 Cup Fresh Breadcrumbs  
2 Tbs Unsalted Butter  
1 Tbs Dijon Mustard  
1 Tsp Thyme Leaves  
1 Tsp Chopped Parsley  
A Couple Pinches Salt

# Warm Puy Lentil with Walnuts, Pancetta and Goat Cheese



## Let's Cook!

Preheat the oven 350°F. Spread the walnuts on a baking sheet and toast about 5 minutes. Let cool, then chop roughly. Set aside.

In a small saucepan, combine the lentils, 3 cups water, bay leaves, thyme, carrot and 1 tablespoon salt. Bring to a boil, then let simmer for 15 to 20 minutes or until al dente. Drain lentils in a sieve and discard the bay leaves, carrot and thyme.

In a large bowl, mix the hot lentils with the olive oil, 2 tablespoons of walnut oil, the lemon juice, salt and pepper to taste. Taste and adjust seasoning.

Cook the pancetta in a medium hot pan until golden and crisp. Drain on paper towel and then crumble.

Stir in half of each of the following ingredients - parsley, walnuts, goat cheese and crumbled pancetta. Pile the lentil mixture on a serving platter and drizzle the remaining walnut oil on top. Garnish with the remaining parsley, walnuts, goat cheese and pancetta.

## The Starting Line

- 1/3 Cup Whole Walnuts
- 1 Cup Puy Lentils
- 2 Bay Leaves
- 4 Thyme Sprigs
- 1 Large Carrot, Peeled
- 4 Tbs Olive Oil
- 3 Tbs Walnut Oil
- 3 Tbs Lemon Juice
- Salt And Black Pepper
- 6 Slices Pancetta
- 4 Tbs Chopped Parsley
- 6 Oz Fresh Goat Cheese, Crumbled

# Pavlova

## Let's Cook!

Beat egg whites until stiff. Then gradually beat in the sugar. Beat in the vanilla, vinegar and cornstarch. Pipe in circles on a parchment lined baking sheet.

Bake in a 300°F oven for 45 minutes. Allow to cool.

## The Starting Line

3 Egg Whites  
6 Oz Sugar  
½ Tsp Vanilla  
¼ Tsp Vinegar  
1 Tsp Cornstarch

# Poached Peaches with Rosemary

## Let's Cook!

Using the tip of a paring knife, score an X in the bottom of each peach. Cook in a large pot of boiling water just until skins begin to peel back where cut, about 1 minute. Using a slotted spoon, transfer to a large bowl of ice water and let cool. Carefully peel peaches, reserving skins. Cut in wedges.

Bring rosemary, Prosecco, sugar, reserved peach skins, and 1½ cups water to a boil in a medium saucepan. Reduce heat and simmer until mixture has thickened slightly and looks syrupy, 10-12 minutes. Strain into a clean pan.

Add peaches, cover saucepan, reduce heat, and gently poach fruit until the tip of a paring knife easily slides through flesh, 3-4 minutes. (Very ripe fruit will take less time to cook.) Using a slotted spoon, transfer peaches to a plate and let cool.

Meanwhile, return poaching liquid to a boil and cook until reduced by half, 15-20 minutes. Let cool.

## The Starting Line

4 Large Ripe Peaches  
(About 2 Pounds)  
¼ Tsp Chopped Young  
Rosemary  
1½ Cups Prosecco  
¼ Cup Sugar (Or To  
Taste)



# Toasted Almond Gelato



## Let's Cook!

Preheat the oven to 375°F. Spread the almonds in a single layer on a clean baking sheet and toast for 12-14 minutes, or until golden brown and aromatic.

Remove the almonds from the oven and place them in a medium saucepan. Add the heavy cream, milk, sugar, and honey and place over medium heat, stirring occasionally.

When the mixture comes to a boil, remove the saucepan from the heat and set aside to infuse the liquid with the flavor of the almonds.

Allow the mixture to cool to room temperature, then strain through a chinois or fine-meshed sieve and discard the almonds.

Stir in the salt, amaretto, and almond extract.

Chill the gelato thoroughly in a covered container, at least 3-4 hours. Freeze it in an ice cream maker according to the manufacturer's instructions.

## The Starting Line

- 1 Cup Sliced Blanched Almonds
- 1 Cup Heavy Cream
- 1½ Cups Whole Milk
- ¼ Cup Plus 1 Tbs Granulated Sugar
- 1 Tbs Flavorful Honey, Such As Clover Or Milliflori
- Pinch Of Kosher Salt
- 2 Tsp Amaretto
- ¼ Tsp Pure Almond Extract

# Pickled Blueberries



## Let's Cook!

Combine all ingredients except berries and shallot in a medium saucepan. Bring to simmering over medium heat, then reduce heat and simmer 5 minutes.

Stir in berries and cook until all of them darken, about 2 minutes.

Stir in shallot and let stand at room temperature about 1 hour.

## The Starting Line

- ½ Cup Sugar
- ½ Cup Unseasoned Rice Vinegar
- ¼ Tsp Kosher Salt
- ¼ Tsp Pepper
- ¼ Tsp Coriander Seeds
- 1 Star Anise
- 2 Quarter-Size Slices Fresh Ginger
- ½ Cinnamon Stick
- 3 Cups Blueberries
- 2 Tbs Chopped Shallot



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