

# The sweet & sacred wine of Tuscany

- 3 Vin Santo-Infused Recipes -



# Guinea Fowl with Vin Santo & Grapes

SERVES 4 - COOK IN 1 ½ HOUR



## Ingredients

- 1 guinea fowl, washed, cleaned, gutted
- 200g white grapes
- 2 rosemary sprigs
- 2 garlic cloves
- 1 glass of Vin Santo
- 4 thick bacon slices
- Extra-virgin olive oil
- Salt and pepper
- Vegetable broth
- Kitchen twine

## Preparation

1

Preheat the oven to 200 degrees Celsius (°C). Peel, crush and finely chop the garlic cloves with the rosemary. Pass the guinea fowl over a flame to remove any remaining feathers, before seasoning with salt, pepper, chopped garlic and rosemary mix. Massage well with your fingers, add half of the white grapes, and close the lower part by tying the thighs together using kitchen twine.

2

Season the skin with salt and olive oil, and massage well. Cover the breast of the guinea fowl with slices of bacon – this will ensure the meat doesn't dry out too much during cooking. Line a pan with parchment paper, and add the guinea fowl, arranging the remaining grapes around. Bake in the oven for 10 minutes, and then cover with half of the Vin Santo. Continue to bake until the top part becomes amber, and then turn the guinea fowl, covering again with the remaining half of Vin Santo.

3

Continue to bake for another 40 minutes, adding vegetable broth so that the meat remains moist. Similarly to chicken, guinea fowl must not be served rare. You can test this by piercing the thickest part of the thigh – if the juices run clear, it is ready. Portion the guinea fowl, by cutting it first in half and then from each half, cut into 3 pieces. Remove the filling and mix it with the sauce that has formed in the pan. Serve hot with its sauce, and accompany with either baked or mashed potatoes. Buon Appetito!

# Vin Santo Chicken Liver Crostini

MAKES AROUND 8/10 CROSTINI - COOK IN 1 HOUR



## Ingredients

- 500g chicken liver
- 1 baguette, sliced 1/4 inch thick
- 3 garlic cloves,
- 1 red onion
- 2 rosemary sprigs
- 1 glass of Vin Santo
- Extra-virgin olive oil
- Salt and pepper
- Vegetable broth

## Preparation

1

Clean the chicken livers, removing bile and any fat or connective tissue, and finely chop. Peel, crush and finely chop the garlic cloves with the rosemary, before placing in a saucepan with some olive oil. Lightly fry the mixture, add the finely chopped onions and salt, and allow the onions to sweat.

2

On high heat, add the finely chopped chicken liver and cook for approximately 10 minutes. Mix continuously until the livers turn dark brown, and then deglass with a glass of Vin Santo. This must be done on a high heat, as it will allow the alcohol to evaporate. Once the Vin Santo evaporates, reduce the heat and add enough vegetable broth to cover the mix. Leave this to cook for another 20 minutes, adding more broth if necessary.

3

Preheat the oven to 180 degrees Celsius (°C), place slices of baguette on a baking sheet and brush both sides with olive oil, salt and pepper. Bake for 15 minutes until golden, turning halfway through. Once the sauce is ready, season to taste and serve on crostini with your aperitif, or as a starter. Buon Appetito!

# Ricotta & Pear Tart

SERVES 12/14 SLICES - COOK IN 2 HOURS WITH CHILLING TIME FOR THE DOUGH



## Ingredients

### SHORTCRUST PASTRY

- 300g spelt flour
- 200g butter, diced at room temperature
- 100g granulated sugar
- 1 egg, room temperature
- Grated zest of lemon
- Salt

### FILLING

- 300g fresh ricotta
  - 50g icing sugar
  - 1 egg, room temperature
  - 100ml heavy cream
  - 2 pears, ripe
  - 0.5l vin santo
- 50g butter
  - 2 cardamom pods

## Preparation

1

Start by preparing the shortcrust pastry. On a flat surface arrange the flour in the shape of a fountain, in the middle add: diced butter, sugar, egg, salt and grated lemon zest. Begin to mix the butter, sugar and egg in the centre, incorporating the flour a little at a time. Knead until you have a smooth and even mixture. Make a smooth ball, wrap with cling film and leave to rest in the fridge for 1 hour.

2

In the meantime, prepare the filling. Peel and cut the pears into cubes – half a centimeter on each side. Melt the butter in a non-stick saucepan and cook pears on medium-high heat. Add a dash of Vin Santo and simmer until it evaporates. Pears must not be overcooked, and should maintain a crunchy consistency. Leave to cool. Sift the ricotta through a sieve or a cheesecloth, and place in a large bowl. Sift the icing sugar, add to the ricotta and mix well using a hand whisk or electric mixer. Add the egg and cream, continue to mix well until you obtain a homogeneous, creamy mixture. Incorporate the pears and mix.

3

Preheat the oven to 180 degrees Celsius (°C). Roll out the pastry, placing it inside a non-stick cake pan lined with parchment paper. Bake the pastry for 10 minutes, and once cooled, fill the pastry shell with the ricotta and pear mix. Bake the cake on the lower part of the oven at 170 degrees Celsius (°C) for 20-25 minutes. To prepare the Vin Santo reduction, gently crush the cardamon and add to a saucepan with the remaining Vin Santo. Cook on a low heat, allowing the mixture to reduce. Once it thickens, remove from the heat, strain and cool. Serve the cake at room temperature with the Vin Santo reduction on top. Buon Appetito!