

PAIR UP

with Maria Terry



August 2019 – Final Fling

Seeing the lazy days of summer come to an end is bittersweet and makes you want to squeeze every last drop from each day left. This menu offers a host of unique Italian wines paired with tasty recipes to end the summer with a bang and create memories that will keep you warm throughout the winter.

Start off your evening with an uncommon style of wine called Lambrusco. It is a fruity red wine with a touch of sweetness and a bit of fizz. Lambrusco packs more of a punch than your standard rosé and is delicious with the bold flavors of this Antipasto Cheese Ball. Its bright red fruit flavors bring out the meaty flavors of the salami. The sweetness counters the briny flavors of the olives and the slight bitterness of the herbs. Finally, the bubbles cut through the fat of the cheese. You won't be disappointed if you try it, but if you can't find it, a crisp rosé will work as well.

Here in California we can grill almost all year long. Even so, barbequing in the summer, when the sun stays up so late, is particularly special. I love a coffee rub for thick cuts of meat because the bitter note from the coffee is balanced by the sweetness of the brown sugar. Also, the sugar allows for caramelization, creating a flavorful crust on the steak. For pairing, try a Teroldego wine, which is from an Italian grape that is grown in both California and Italy. It has black fruit flavors along with chocolate, bramble, and coffee. Just about any red wine will work with your steak, but this one will really ink the memories of this meal into your brain and feed your soul for months to come.

The perfect ending to this meal and the summer is a cool raspberry lemonade paired with Raspberry Peach Cake. I like desserts

like this one -- not too fussy, not too sweet -- definitely unforgettable.

So, go on. Pair Up!

Maria Terry is a Certified Sommelier and Wine Educator in the San Francisco Bay Area. www.LaSommelier.com

Antipasto Cheese Ball

INGREDIENTS

Cheese ball:

24 ounces cream cheese, softened
½ cup oil-packed sun-dried tomatoes, drained and diced
½ cup red bell peppers, diced
3.5 ounces chopped salami pieces
¼ cup chives, chopped
¼ cup parsley, chopped
1 Tablespoon onion powder
2 teaspoons garlic powder
Salt to taste

For outside decoration:

2 cups pitted mixed olives (black, green, and Kalamata), halved lengthwise
½ cup oil-packed sun-dried tomatoes, sliced or diced

To serve:

Ritz, water crackers, or pretzels
Salami slices
Prosciutto slices

DIRECTIONS

Combine all the ingredients for the cheese ball in a bowl and mix until the ingredients are well combined.

Place a piece of non-stick plastic wrap on a clean bench-top or work surface. Scoop the cream cheese mixture out onto the plastic

PAIR UP

with Maria Terry

wrap and completely cover with another piece of wrap.

Use your hands to mold the cream cheese mixture into a ball. Carefully pick up the cheese ball with one hand and peel off the plastic wrap on the bottom of the ball with your other hand. Place the ball straight onto a serving plate.

Decorate:

Remove excess oil from olives or tomatoes by laying them out evenly onto a paper towel. Firmly press each olive or tomato all over the outside of the cheese ball. You can brush the final product with a bit of leftover oil from the sundried tomatoes to add shine and flavor, if desired.

Serve on top of crackers or rolled-up inside individual slices of salami or prosciutto.

Yield: 14 servings

Coffee Rubbed Steaks

INGREDIENTS

1 teaspoon ground coffee
1 teaspoon salt
1 teaspoon brown sugar
¼ teaspoon paprika
¼ teaspoon garlic powder
¼ teaspoon onion powder
¼ teaspoon ground black pepper
2 steaks, your favorite cut

DIRECTIONS

Combine all seasonings. Rub on both sides of steak. Grill for 3-5 minutes per side or until desired doneness. Let rest five minutes.

Yield: 2 steaks

Raspberry Peach Cake

INGREDIENTS

Cake:

6 Tablespoon unsalted butter at room temperature
1 cup white sugar
2 large eggs room temperature
1 Tablespoon lemon juice
Zest of 1 lemon
½ teaspoon vanilla extract
2/3 cup sour cream or plain yogurt
1 1/3 cup flour
1 teaspoon baking powder
¼ teaspoon baking soda
¼ teaspoon salt

Fruit:

¾ cup raspberries
1 small ripe peach peeled & sliced
1 Tablespoon sugar
1 Tablespoon flour

Topping:

Powdered sugar sprinkled
Whipped cream optional

DIRECTIONS

Preheat the oven to 350°F. Coat a springform 9-inch cake pan with cooking spray.

Make the cake by beating together the sugar and butter until creamy, about 2 minutes. Add the egg, one at a time, along with the vanilla, lemon juice, and zest, beating until combined and creamy.

In a separate bowl, toss the flour together with the baking powder, baking soda, and salt until well combined.

PAIR UP

with Maria Terry



Using a wide rubber spatula, fold in half the flour mixture, then the sour cream, and then the remaining flour mixture, mixing until just combined. Scrape the batter into the prepared pan and spread evenly. Place into the oven and bake for 15 minutes.

Prepare the topping by combining the peeled peach slices, raspberries, sugar, and flour together in a bowl. Toss to coat evenly.

After the cake has baked for 15 minutes, slide the oven rack out and scatter the fruit evenly over the top of the cake, working quickly.

Return to oven and bake until a toothpick inserted in the center of the cake comes out clean, another 25 to 30 minutes.

Remove from the oven and allow to cool for a few minutes on a cooling rack before releasing the latch of the spring form cake pan and removing it from the cake to continue cooling.

Serve with powdered sugar sprinkled on top and whipped cream on the side.

Yield: 8 servings