



## Basil Seminar Recipes

### **Basil Gazpacho - Paired with: June's Chardonnay & White Palette**

#### **Ingredients:**

1 bunch of Thai basil  
1 honeydew melon  
1 ½ cucumbers  
½ red onion  
5 cloves garlic  
½ cup vegetable stock  
salt and pepper to taste

#### **Directions:**

Combine all ingredients and blend until smooth in a food processor or a large pot and an emulsion blender.

Enjoy with a glass of June's Chardonnay or White Palette!

**13<sup>th</sup> Street Winery**

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## Basil Seminar Recipes

### **Pesto Pasta Salad - Paired with: Chardonnay & White Palette**

#### **Pesto**

##### **Ingredients:**

6 bunches of basil  
1 cup fresh parmesan, grated  
6 cloves garlic  
1 cup canola oil  
1 tbsp salt  
1 tbsp pepper

##### **Directions:**

Blitz basil, parmesan, garlic, salt and pepper with an emulsion blender or food processor.  
Add oil and blitz until smooth.

#### **Pesto Pasta Salad**

##### **Ingredients:**

900 g (1 large bag) pasta  
4 yellow or orange peppers  
2 bunches of asparagus  
2 cups pesto – add more or less to taste  
1 lime  
salt and pepper to taste

##### **Directions:**

Boil pasta until al dente. Toss pesto into pasta and add salt and pepper to taste.  
Chop asparagus and peppers and add to pasta along with the juice of one lime.

Enjoy with a glass of White Palette or Chardonnay!

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## **Basil Seminar Recipes**

### **Whipped Basil Ricotta - Paired with: White Palette & White Palette Spritzer**

#### **Ingredients:**

500g ricotta

½ bunch basil

2 medium peaches or 13<sup>th</sup> Street Peach Jam

½ tbsp garlic powder

½ tbsp onion powder

salt and pepper to taste

#### **Directions:**

Whip ricotta until smooth. Chop basil into fine pieces and add to ricotta along with garlic powder, onion powder, salt and pepper.

Spread on tarts, crackers or crostini and top with peaches or peach jam and purple basil.

#### **White Palette Spritzer:**

Muddle basil and mint and add to a bottle of white palette to steep.

Combine two parts White Palette and one part sparkling water, garnish with basil and enjoy!

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