



Chocolate Seminar Recipes

Beef Bourguignon: Paired with Burger Blend Red and Whitty Gamay

Ingredients:

5 lbs Stewing Beef, cubed in 1-inch, tossed lightly in flour, salt and pepper
½ lb butter
2 cups flour
4 carrots small dice
2 lb pearl onion peeled
1 lb brown mushrooms quarter cut
1 lb thick cut double smoked bacon, thick dice
1 cup cocoa
½ bunch rosemary
½ bunch thyme
4 tablespoon garlic puree
4L beef stock
2 cups Burger Blend Red
8 tablespoon oil of your choice

Directions:

In a large pot add 4 tbsp of oil and bring to a simmer. Cook down your bacon until almost crispy. Clean out the pot and set the bacon aside. Cut beef into 1-inch cubes and lightly toss in flour, salt and pepper before adding to the pot. Sear until brown then remove the beef. Deglaze with Burger Blend Red, stirring the bottom of the pot. Add carrots and allow to sweat for 5 min. Add herbs and sweat for 3 min then add garlic, mushrooms and onions and cook for 5 min. Melt butter and add the flour. Slowly pour in beef stock making sure the flour is dissolved and there are no flour lumps. Add beef and simmer until the beef is tender and sauce begins to thicken. Stir in cocoa and then season with salt and pepper to taste. More cocoa can be added to achieve more of a chocolate taste.

Pour a glass of Burger Blend Red or Whitty Gamay and enjoy!

13th Street Winery

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Chocolate Seminar Recipes

Spinach Salad with Chocolate Vinaigrette: Paired with Gamay and Pinot Noir

Vinaigrette Ingredients:

3 cups oil of your choice (olive, grapeseed, etc.)
1 cup white wine vinegar
½ cup cocoa
⅓ cup honey
½ bunch thyme
1 tbsp grainy mustard
1 tbsp salt
½ tbsp fresh garlic
½ tbsp pepper

Directions:

Combine all ingredients but oil and mix thoroughly. Slowly add oil until desired consistency is reached. In a bowl add baby spinach, strawberries, blood orange, beets, goats milk feta, or any other ingredients you have on hand. Drizzle vinaigrette and shaved dark chocolate on top.

Pour a glass of Whitty Gamay or Pinot Noir and enjoy!

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Chocolate Seminar Recipes

Cocoa and Orange Spiced Cashews: Paired with Pinot Noir

Ingredients:

200 g cashews

1 tbsp cocoa

1 orange, juiced and zested

½ tbsp ancho chili powder

Directions:

Toss cashews in cocoa, orange juice, orange zest and ancho chili powder. Roast in the oven at 300°F for 10-15 minutes, stirring halfway. Enjoy on their own or serve on a charcuterie board with Topsy cheese.

Pour a glass of Pinot Noir and enjoy!