





CONTENTS

Pg.

4.	Introduction
6.	Shiraz, Walnut and Rosemary Sourdough with Shiraz Quince Paste
8.	White Wine Clams
10.	Asian Style Fish 'En Papilote'
12.	Spaghetti Vongole
14.	Slow Caramelised Fennel and Leek Farfalle Pasta
16.	Rosemary Chicken with Tomato and Shiraz
18.	Mushroom Ragu and Cheesy Polenta
20.	Beef with Roasted Vegetable and Eggplant Gratin + a Side of Rosemary & Maple Carrots
22.	Shiraz and Mandarin Braised Lamb Shanks with Soft Polenta
24.	Herb Crusted Topside Roast with Sweet Potato Hasselbacks, Maple Roasted Carrots and Basil Salsa Verde
26.	Classic Coq au Vin
28.	Beef Cooked with Red Wine, Double Smoked Bacon and Mushrooms
32.	Spiced Poached Pear Tart with Ricotta
34.	Calabrian Turdiddi
36.	Red Wine Icecream
38.	Poached Pear Gingerbread Cake
40.	Apple Pie with Mixed Berry Red Wine Syrup and Spiced Mascarpone Cream
42.	Fortified Truffles
44.	Mulled Wine
46.	Moscato Cupcakes
48.	Tasting Notes
53.	Thank you

Introduction

Food and wine – it is a marriage that has stood the test of time. Their love, a universal language, shared around the world.

At Gomersal Wines, our philosophy is simple: food was made to be eaten, wine was made to be drunk, together they were made to be enjoyed.

Across these pages we explore wine as more than just an accompaniment, but an ingredient.

As Julia Childs famously stated “I enjoy cooking with wine. Sometimes I even put it in the food I’m cooking”.

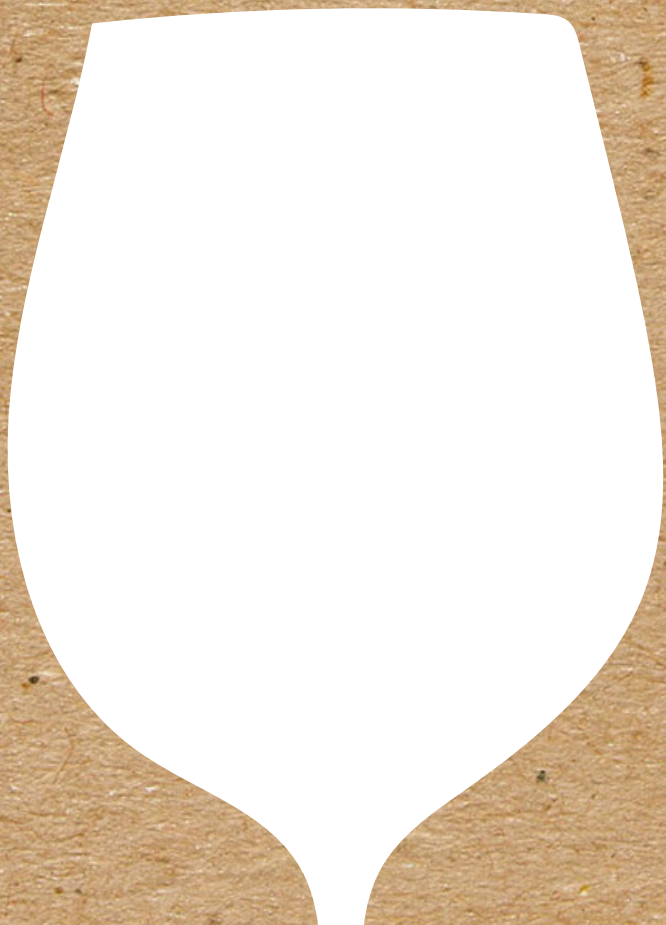
When you recreate these recipes, be sure to follow the rule ‘one for me, one for you’.

Happy cooking,

Galsay & Barry White

Gomersal Wines

SAVOURY



Shiraz, Walnut and Rosemary Sourdough with Shiraz Quince Paste

By Laura TaPlin

LEVIAN (SOURDOUGH STARTER):

35g active starter
35g whole wheat flour
35g all purpose flour
70g water (room temperature)

DOUGH:

200mL Gomersal Shiraz
(boiled off to remove the alcohol)
400g water
804g Bread flour
75g whole wheat flour
18g salt

1 cup roasted walnuts
3 sprigs rosemary

QUINCE PASTE:

1.5kg quinces, peeled and chopped
1 glass Gomersal Shiraz
Water to cover
1 teaspoon vanilla paste
800g sugar



Laura TaPlin

LEVIAN (SOURDOUGH STARTER)

1. Combine starter, flours and water.
2. Leave in an airtight container in a warm spot for 4 hours.

After 4 hours, make your dough: (Set 80g of the water aside)

1. Combine **Gomersal Shiraz**, water, rosemary, walnuts and flours together in a bowl.
2. Set aside with the levain for 2 further hours.

After 2 hours:

1. Carefully tip the levain onto dough. Use a splash of water to help you smooth the levain onto the dough.
2. Use the slap and fold method of kneading for 3-5 minutes to incorporate.
3. Rest for 25 minutes.
4. Sprinkle your salt onto the dough.
5. Add the remaining water to dissolve the salt.
6. Perform another 3-5 minutes of slap and fold method to incorporate properly.
7. Place in a bowl, and perform your fold as below:
(pulling the dough upwards, and stretching it back down on itself).

Rest 15 minutes, then fold

Rest 15 minutes, then fold

Rest 15 minutes, then fold

Rest 30 minutes, then fold

Rest 30 minutes, then fold

Rest 30 minutes, then fold

Rest 2 hours

8. Sprinkle the bench with flour.
9. Divide the dough into 2 pieces.
10. Do a preliminary shape (watch youtube demos if you need some tips), then leave to rest for 25 minutes.
11. Perform your final shape and place in banneton baskets.
12. Rise in the fridge overnight.
13. Turn out one loaf at a time (cut to let air escape).
14. To bake, either use a cast iron pot, or put some ice in the bottom of your oven.
15. Bake at 230° C for the first 25 minutes.
16. Reduce to 200° C for a further 20 minutes, or until golden.

QUINCE PASTE

1. Place the quinces in a large pot, cover with water and Gomersal Shiraz.
2. Bring to the boil.
3. Simmer for 30 minutes or until soft.
4. Use a stick blender, blend to a paste.
5. Add vanilla and sugar.
6. Cook the paste for 3 hours, or until thickened and rosy.
7. Pour paste into a lined roasting dish.
8. Bake on a low heat (125° C) for 2-3 hours, or until ruby red.
9. Place in the fridge to set.

Best served with cheese and a glass of Gomersal Wines Premium Shiraz





White Wine Clams

By @vonderlicious_

500g clams
2 tablespoons butter
6 cloves garlic, minced
¼ cup shallots, diced
1 glass **Gomersal Riesling**
½ cup chicken stock
½ cup cream
½ lemon
Salt and pepper, to taste

1. Wash clams, making sure to remove any sand.
2. In a saucepan, heat butter until melted.
3. Add garlic and shallots, sauté until garlic is lightly browned.
4. Add **Gomersal Riesling** and simmer until reduced to approximately half.
5. Add chicken stock, cream and clams then cover with a lid and cook until clams have opened.
6. Squeeze lemon juice into mixture, then bring to boil.
7. Add salt and pepper to taste.
8. Transfer into a bowl and serve with sourdough.

Best served with a glass of Gomersal Wines Riesling

@vonderlicious_





Asian Style Fish 'En PaPollote'

By @another_food_blogger

FISH

500g whole fish (Huzzar, Snapper, Bream)*
1 lemongrass, root removed, peeled and cut*
Small knob Ginger, cut into matchsticks
2 cloves garlic, chopped
2 red chilli, cut into matchsticks
1 handful coriander stalks, handful (keep leaves for garnish)
1 spring onion, sliced at an angle
1 tablespoon soy sauce
2 tablespoons **Gomersal Riesling**
Zest of 1 lime

NOODLES

1 bunch (90g) soba noodles
1 teaspoon sesame oil
2 spring onions, finely chopped
1 tablespoon sesame seeds

NOODLE SAUCE

2 tablespoons soy sauce
1" ginger, grated
1 teaspoon rice vinegar
1 teaspoon sugar

GARNISH

Coriander leaves
Sesame seeds
Lime wedge

FISH

1. In a bowl combine soy, **Gomersal Riesling** and lime zest together, set aside.
2. In a separate bowl combine spring onions, garlic, chili, ginger and half coriander stalks, set aside.
3. Cut 2 pieces of parchment paper about 2-3" larger than the fish.
4. Cut 3 slices into the fish flesh on either side.
5. Place ½ the ginger/chili mix onto one parchment paper and place fish on top.
6. Stuff fish with lemongrass and remaining coriander stalks.
7. Pour soy/**Gomersal Riesling** mix over fish and place second piece of parchment paper over the top.
8. Crunch up edges and fold over until the parcel is sealed*.
9. Cook fish for 20-25 minutes at 180° C.
10. Once cooked, spoon over some of the steaming liquid.
11. Garnish with coriander leaves, sesame seeds and lime wedge.

NOODLES

1. In a dry frying pan, heat sesame seeds for 30 seconds and set side.
2. Boil noodles according to packet and refresh*.
3. In a bowl combine soy, ginger, rice vinegar and sugar, set aside.
4. On medium heat, add sesame oil to a pan.
5. Add spring onion and fry for 30 seconds.
6. Add sauce mixture and noodles back to pan.
7. Add sesame seeds, toss and serve.

Best served with a glass of Gomersal Wines Riesling

TIPS*

- Can substitute with fillets of salmon or barramundi, cooking time will be 10-15 minutes
- When folding parchment paper do not worry about it looking pretty (this is not the Four Seasons)
- To "refresh" noodles means to run under cold water





SPaghetti VonGole

By @adelaidewhereshallweeat

350g spaghetti
3 tablespoons extra virgin olive oil
2 fresh long red chillies, seeded and finely chopped
1 small red chilli, seeded and finely chopped
4 cloves garlic, finely chopped
1 kg vongole
½ glass **Gomersal Riesling**
3 tablespoons fresh, flat leaf parsley, chopped
Salt and pepper, to taste

1. Cook spaghetti in boiling salted water until al dente, then drain.
2. In a saucepan heat olive oil on low, cook garlic and chilli until soft.
3. Add vongole and **Gomersal Riesling** to pan.
4. Cover and cook until vongole just open.
5. Add cooked pasta and fresh parsley, then toss to combine.
6. Season with salt and pepper.

Best served with a glass of Gomersal Wines Riesling





Slow Caramalised Fennel & Leek Farfalle Pasta

By @ruPalbhatikar

2 cups mixed mushrooms (Swiss, Oyster, Brown or Portobello)
1 cup fennel, thinly sliced
1 cup leek, thinly sliced
150g dry pasta (shape of your choice)
1 cup Pecorino cheese, grated
2 tablespoons olive oil
4 gloves garlic, thinly sliced
1 teaspoon lemon zest
 $\frac{3}{4}$ glass of **Gomersal Rosé**
Parsley leaves, for garnish
Red pepper flakes, to taste
Salt and pepper, to taste

1. Cook pasta in boiling salted water until al dente, then drain.
2. Heat 1 tablespoon of olive oil in a pan, add mushrooms and fry until lightly golden.
3. Take off the pan, set aside and season with salt and pepper.
4. In the same pan, add remaining olive oil, garlic, red pepper flakes, leek and fennel.
5. Season with salt and fry until they caramalise.
6. Add **Gomersal Rosé** and reduce to less than half.
7. Add cooked pasta, mushrooms, lemon zest and Pecorino cheese.
8. Garnish with parsley leaves and season to taste.

Best served with a glass of Gomersal Wines Rosé



Rosemary Chicken with Tomato & Shiraz

By @jacquisfoodfetish

1 tablespoon olive oil
8 chicken thigh cutlets, skin on
2.5 tablespoons rosemary leaves, finely chopped
4 cloves garlic, finely chopped
2 bacon rashers, chopped
4 anchovy fillets
400g can chopped tomatoes
½ glass **Gomersal Shiraz**
1.5 tablespoons capers
Sea salt, to taste

1. Season chicken pieces with sea salt.
2. Heat olive oil in a pan and brown the chicken on both sides.
3. Sprinkle half the rosemary into the pan.
4. Remove chicken and set aside.
5. In the same pan, cook onion, on medium heat, for approximately 2 minutes.
6. Add garlic, bacon, anchovies and the remaining rosemary.
7. Cook until the bacon has browned and anchovies have broken down.
8. Add tomatoes, **Gomersal Shiraz** and capers, then bring to a boil.
9. Return chicken to the pan, cover and cook until chicken is cooked (approx. 20 minutes) .

Best served with greens, potato mash and a glass of Gomersal Wines Premium Shiraz







Mushroom & Creamy Cheese Ragù

By @adelaidewhereshallweeat

MUSHROOM RAGU:

2 tablespoons extra virgin olive oil
2 cups mushrooms (any variety)
2 tablespoons butter
1 onion, finely chopped
2 garlic cloves, finely chopped
2 teaspoons thyme, chopped
2 teaspoons rosemary leaves, chopped
Chilli flakes, to taste
½ glass **Gomersal Shiraz Mataro**
½ cup vegetable stock
3 tablespoons tomato paste
Salt and pepper, to taste

POLENTA:

1 cup polenta
2 cups water
½ cup parmesan cheese
2 tablespoons butter
Salt and pepper, to taste

MUSHROOM RAGU:

1. Heat olive oil in pan, add onion, garlic and salt, fry until brown.
2. Add mushrooms, cook until mushrooms become tender and the liquid evaporates.
3. Stir through tomato paste and butter.
4. Add vegetable stock and **Gomersal Shiraz Mataro**, then cook until liquid evaporates.
5. Before serving add rosemary and thyme.
6. Season with salt and pepper.

POLENTA:

1. Bring water to the boil in a saucepan, add salt.
2. Gradually add polenta into the saucepan, whilst stirring.
3. Reduce to a simmer and continue stirring until cooked (more water may need to be added).
4. When cooked, stir through butter and parmesan cheese.
5. Season with salt and pepper.
6. Serve warm polenta in a bowl and top with mushroom ragu.

Best served with a glass of Gomersal Wines Lyndoch Road Shiraz Mataro





Beef with Roasted Vegetable and Eggplant Gratin + a Side of Rosemary & Maple Carrots

By @katelyn.ellery

BEEF

2 tablespoons olive oil
1.5kg beef mince
1 large brown onion, diced
¼ teaspoon red chilli flakes
1 stem rosemary, de-stalked and finely chopped
1 glass **Gomersal GSM**
2 tablespoons tomato paste
400g tin whole tomatoes, mulched
½ teaspoon sugar
750mL beef stock
Salt and pepper, to taste

MAPLE CARROTS

2 carrots, scrubbed clean
1 garlic clove, minced
Zest of one orange
Salt and pepper, to taste
Drizzle of maple syrup

ROOT VEGETABLE AND EGGPLANT GRATIN

1 large sweet potato*
1 large beetroot*
1 eggplant*
2 tablespoons butter, melted
1 tablespoon olive oil
Salt and pepper, to taste

*cut into 2-3mm thick rounds

BEEF & VEGETABLE GRATIN

1. Preheat the oven to 200° C.
2. Heat 1 tablespoon olive oil in a pan, add onion and cook until soft.
3. Add mince and cook until well coloured.
4. Add stock and tomato paste, allow to thicken.
5. Season with salt and pepper.
6. Add **Gomersal GSM** and allow to simmer.
7. Remove from pan and set aside.
8. In a heat proof, oven dish, assemble eggplant, sweet potato and beetroot overlapping the mince.
9. Season with salt and pepper, olive oil and rosemary.
10. Bake for 30-40 minutes.

MAPLE CARROTS

1. Cut carrots in halves and place in baking dish
2. Add olive oil, garlic, maple syrup, orange zest and rosemary.
3. Bake along main dish for 30-40 minutes.
4. Season with salt and pepper.

Best served with a glass of Gomersal Wines GSM





Shiraz & Mandarin Braised Lamb Shanks with Soft Polenta

By @cheftomwalton

4 lamb shanks	1 ½ glasses Gomersal Shiraz
Salt and pepper, to taste	¼ cup red wine vinegar
5 tablespoons olive oil	2L water or chicken stock
1 onion, finely chopped	1.25L vegetable or chicken stock
2 carrots, peeled and finely chopped	1 ¼ cups fine yellow polenta
2 sticks celery, finely chopped	¼ cup olive oil or butter
4 clove garlic, roughly chopped	¼ cup parmesan cheese (optional)
Zest of 2 mandarins or oranges	½ bunch flat leaf parsley, chopped
3 tablespoons tomato paste	

LAMB SHANKS

1. Preheat an oven to 200° C.
2. Heat a deep saucepan, that can go in the oven, on high.
3. Season the lamb shanks with salt and pepper.
4. Add 2 tablespoons olive oil to the pan and sear the lamb shanks, to caramelise them.
5. Remove and set aside.
6. Turn the heat down slightly and add remaining oil to the pan.
7. Add onion, carrot, celery, garlic and a good pinch of salt, cook for 5 minutes.
8. Add tomato paste and mandarin zest, cook for 1 minute.
9. Add **Gomersal Shiraz** and vinegar, boil to reduce by half.
10. Return lamb shanks back to pan and cover with water/stock.
11. Bring to the boil, cover with baking paper and lid.
12. Transfer to oven and cook for 30 minutes.
13. Reduce temperature to 130° C and cook for 2 hours or until meat is beginning to fall from the bone.
14. Allow shanks to rest in the cooking liquid for a minimum 30 minutes.
15. Remove shanks and reduce cooking liquid by half, skimming off fat and residue from reduction.
16. Return lamb shanks to the pan and keep warm in the reduced sauce.

POLENTA

1. Bring stock to boil in a saucepan.
2. Gradually add polenta, whilst stirring.
3. Reduce heat to a simmer and cook for another 15 minutes, stirring often.
4. Remove from heat, stir through olive oil/butter, parmesan cheese and parsley.
5. Season with salt and pepper.
6. Serve the lamb shank with the polenta.

Best served with a glass of Gomersal Wines Reserve Shiraz



Herb Crusted Topside Roast with Sweet Potato Hasselbacks, Maple Roasted Carrots + Basil Salsa Verde.

By @katelyn.ellery

HERB CRUSTED TOPSIDE ROAST

1.2 kg topside roast
Drizzle of olive oil
2 garlic cloves, crushed
2 tablespoon wholegrain mustard
¼ cup fresh thyme, rosemary, oregano & chives, finely chopped
1 ½ cups beef stock
½ glass **Gomersal Cabernet Sauvignon**

SALSA VERDE

1 cup basil
1 cup parsley
2 cloves garlic
⅓ cup olive oil

MAPLE ROASTED CARROTS

4-5 medium carrots, scrubbed clean
Drizzle of maple syrup
Zest of ½ orange
2 tablespoons olive oil
1 tablespoon garlic
Sea salt and pepper, to taste

HASSELBACK SWEET POTATOES

4 small sweet potatoes cut into hasselback (1cm cuts)
2 tablespoons olive oil
Sea salt and pepper, to taste
Parmesan, finely grated

1. Preheat oven to 240°C fan forced.
2. Combine herbs and olive oil in a dish and heavily coat beef roast.
3. Add beef stock and **Gomersal Cabernet Sauvignon**.
4. In a separate baking dish place cut hasselback sweet potatoes, herbs and olive oil.
5. Cut carrots in half and drizzle with maple syrup, olive oil, orange zest, garlic and seasonings.
6. Place beef and vegetables in oven, reduce heat to 200° C (180° C fan forced)
7. Roast for 60 minutes.
8. Whilst cooking combine basil, parsley, 2 cloves of garlic and 1/3 cup of olive oil in a food processor.
9. Serve salsa verde in side dish.
10. Remove roast and vegetables from oven, cover with foil and let rest for 15 minutes.
11. Slice beef and serve with salsa verde, hasselback sweet potatoes and maple roasted carrots.

Best served with a glass of Gomersal Wines Cabernet Sauvignon





Classic Coq au Vin

By @sarah.Packer1

2 tablespoons olive oil
120g bacon, diced
8 chicken pieces (4 drumsticks, 4 thighs),
skin on
2 teaspoons salt
1 teaspoon black pepper
1 onion, diced
250g carrots, cut into 1-inch pieces
4 cloves garlic, minced
¼ cup brandy (optional)

1 ½ glasses **Gomersal Shiraz**
1 ¼ cups chicken stock
5 sprigs thyme
3 tablespoons unsalted butter
1 ½ tablespoons all-purpose flour
250g frozen small whole onions
250g brown mushrooms, thickly sliced
2 tablespoons fresh parsley, chopped
Salt and pepper, to taste

1. Preheat the oven to 175°C.
2. In a large pot, heat olive oil over medium heat.
3. Add bacon and cook until crispy.
4. Remove bacon and set aside.
5. Pat chicken pieces dry with paper towel and season with salt and pepper.
6. Add chicken pieces in batches of two to the pot (skin side down for chicken thighs).
7. Sear for approximately 5 minutes each side, until skin is rendered, crispy and browned.
8. Remove chicken and set aside with bacon.
9. Add onion, carrots, salt and pepper to the pan and cook over medium, until onion is transparent and lightly browned.
10. Add garlic and cook until fragrant.
11. Pour in brandy, **Gomersal Shiraz** and chicken stock; stir to combine.
12. Add thyme, bacon, chicken, and any leftover juices into the pot.
13. Bring to a simmer, then cover with a lid or foil.
14. Transfer to the oven for 20-30 minutes, or until the chicken is cooked through.
15. While chicken is in the oven, melt 2 tablespoons of butter in a pan over medium heat.
16. Add mushrooms and cook until soft and browned, set aside.
17. Remove from over and place on stove top.
18. In a separate bowl combine remaining butter with flour.
19. Stir flour butter mixture into the casserole (the heat will cook any lumps out).
20. Add pearl onions and bring to a simmer.
21. Cook for a further 10 minutes, until sauce has thickened.
22. Season with salt and pepper.
23. Garnish with parsley and thyme.

Best served with mashed potato and a glass of Gomersal Wines Estate Shiraz





Beef Cooked with Red Wine, Double Smoked Bacon & Mushrooms

By @my_life_uncorked

1.5 kg beef blade steak, diced
3 tablespoons flour
½ tablespoon black pepper
½ teaspoon smoked paprika
1 teaspoon salt
2 tablespoons olive oil
2 cloves garlic, crushed
1 tablespoon tomato paste
1 brown onion, finely diced
1 tomato, diced

2 tablespoons fresh thyme
3 bay leaves
6 rashers bacon
2 cups button mushrooms, sliced
1 cup beef stock
1 glass **Gomersal Cabernet Sauvignon**

1. Cover diced beef with flour, paprika, salt and pepper.
2. Sauté beef on high heat until seared.
3. Add tomato paste and cook for a further 2 minutes.
4. Add bacon, onion, garlic and mushrooms, sauté until bacon renders down and mushrooms brown.
5. Add tomato, **Gomersal Cabernet Sauvignon** and simmer for 5 minutes.
6. Add beef stock, thyme and bay leaves.
7. Place in a covered casserole dish and cook at 160°C for approximately 3 hours or until tender.

Best served with sour cream mashed potatoes covered with cheddar cheese and a glass of Gomersal Wines Cabernet Sauvignon.



@my_life_uncorked





SWEETS



“Wine is meant to be with food –
that’s the Point of it.”

– Julia Child



SPiced Poached Pear Tart with Ricotta

By @my_life_uncorked

TART PASTRY:

1 cup self raising flour
1 cup spelt flour
1 cup softened butter
1 teaspoon vanilla bean paste
¾ cup caster sugar
1 egg
1 tablespoon milk

POACHED PEARS:

3 pears, peeled, halved and core removed
2 glasses **Gomersal Shiraz**
1 cinnamon quill
4 cloves
6 peppercorns
Small knob ginger
¼ cup brown sugar

RICOTTA FILLING:

1 cup fresh ricotta cheese
1 tablespoon honey
1 teaspoon fresh thyme

TART PASTRY:

1. Whisk butter and sugar until creamy.
2. Add egg, vanilla bean paste and milk.
3. Slowly fold in flour, combine until a dough consistency.
4. Press dough into tart pan covering base and sides.
5. Bake at 160°C for 15 minutes or until lightly golden (¾ baked).
6. Remove from oven.

RICOTTA FILLING:

1. Combine ricotta, honey and thyme.
2. Spoon ricotta mixture into ¾ baked tart pastry.
3. Return tart into oven and bake for an additional 7 minutes.
4. Remove from oven and let cool.

POACHED PEAR:

1. In a pot, add **Gomersal Shiraz**, spices and brown sugar.
2. On low heat, add pears and simmer for approximately 30 minutes or until tender.
3. Remove pears from poaching liquid.
4. Strain spice from and return to stove for a further 20 minutes or until a syrup consistency.
5. Thinly slice pears and arrange in a circular rosette pattern on top of ricotta mixture.

Best served with vanilla icecream, Shiraz syrup and a glass of Gomersal Wines Premium Shiraz or Vintage Fortified Shiraz





Helen Afostino

Calabrian Turdiddi

By Helen Agostino

350g plain flour, sifted
½ glass **Gomersal Brut Cuvée**
4 tablespoons olive oil
½ teaspoon baking powder
1 teaspoon nutmeg
1 teaspoon cinnamon
1 teaspoon allspice
1 teaspoon vanilla paste
Pinch salt

Vegetable oil for deep-frying
½ cup honey
½ cup 100s & 1000s sprinkles

1. Combine flour, baking powder, nutmeg, cinnamon and allspice.
2. Place on clean, dry work surface and create a well in middle.
3. In a bowl, combine olive oil, vanilla paste and **Gomersal Brut Cuvée**.
4. Pour mixture into the flour well.
5. Using fingers, gradually combine to a dough consistency.
6. Knead mixture until soft and manageable.
7. Break off handfuls of dough and roll into logs (about finger thickness).
8. Cut into pieces 2½-3cm long.
9. Using fingers, roll diagonally across a gnocchi board, or down the tines of a fork.
10. Heat oil in a small frypan over medium-high heat.
11. With the end of a chopstick or skewer test oil - ready when sizzles in contact with oil.
12. Fry turdiddi in batches for 5-6 minutes until golden brown.
13. Drain on paper towel.
14. In a small saucepan heat honey, until a runny consistency.
15. Place fried turdiddi in large mixing bowl and pour over honey.
16. Gently combine to coat turdiddi.
17. Fill a small bowl with 100s and 1000s and individually dip turdiddi.
18. Rest on cake rack before serving.

Best served with vanilla icecream and a glass of Gomersal Wines Brut Cuvée





Belinda Wardle

Red Wine Icecream

By Belinda Wardle

1 glass **Gomersal Shiraz**
¾ cup brown sugar
2 cups pouring cream
1 cup full cream milk
1 tablespoon cocoa powder
3 large egg yolks
1 teaspoon vanilla essence
50g dark chocolate (70% cocoa), roughly grated
Cherries, to serve (canned, strained / frozen, thawed / fresh when in season)
Mint sprigs, to serve

1. Over medium heat, pour **Gomersal Shiraz** into a saucepan.
2. Simmer until reduced to ⅓ cup and set aside.
3. In saucepan, whisk together brown sugar, cocoa powder, cream and milk.
4. Cook over a medium heat, stirring continuously until mixture begins to steam.
5. Take off heat and set aside.
6. In a large bowl, whisk egg yolks until thick and pale.
7. Slowly pour cream mixture into the egg yolks whilst whisking.
8. Return mixture to stove over medium heat.
9. Continuously stir until mixture is thick enough to coat the back of a wooden spoon.
10. Remove from heat and strain into a large bowl.
11. Stir in the reduced **Gomersal Shiraz**, dark chocolate and vanilla essence until chocolate has melted.
12. Chill in the fridge for a couple of hours or overnight, before churning in an icecream maker.
13. Serve with cherries and mint sprigs.

Best served with a glass of Gomersal Wines Vintage Fortified Shiraz.

“The red wine, cocoa, and chocolate combine to create an icecream flavour that I find very reminiscent of Black Forest, which is why I love to serve it with cherries!” ~ Belinda



Poached Pear Gingerbread Cake

By @my_life_uncorked

POACHED PEARS:

3 Bosc pears, peeled with stems remaining
3 glasses **Gomersal Brut Cuvée**
1 cup caster sugar
1 tablespoon vanilla sugar
1 cup water
3 cinnamon quills
10 cardamom pods

3 large eggs
1 tablespoon vanilla extract
2 tablespoons fresh ginger, grated
2 ½ cups plain flour, sifted
2 teaspoons baking powder
¼ teaspoon baking soda
1 ½ teaspoons ground cinnamon
1 teaspoon of salt
240g vanilla yoghurt

GINGERBREAD LOAF CAKE

125g unsalted butter, room temperature
¾ cup rapadura sugar, sifted
½ cup brown sugar, sifted

1. Over medium heat, in a saucepan combine **Gomersal Brut Cuvée**, caster sugar, vanilla sugar, cinnamon, cardamom pods and water.
2. Add pears, cover with baking paper and saucepan lid and bring to a boil.
3. Reduce heat to low and simmer for 45 minutes.
4. Remove pears from the poaching liquid and allow to cool in the refrigerator (this can be prepared the night before).
5. Preheat oven to 170°C.
6. Grease a large loaf tin with butter and line with baking paper (allow to overhang for ease when removing loaf from tin).
7. In a large bowl, beat butter, rapadura sugar and brown sugar until light and fluffy.
8. Add eggs and vanilla extract, beat for an additional 3 minutes.
9. Stir in fresh grated ginger.
10. In a separate bowl, combine flour, baking powder, baking soda, cinnamon and salt.
11. Slowly alternate folding flour mixture and vanilla yoghurt into egg mixture until ingredients are well combined.
12. Pour batter into prepared loaf tin.
13. Place poached pears, bottom side down into the batter (ensure stems and tops of pears are above the batter).
14. Bake for 60-70 minutes, or until the loaf cake is golden in colour and slightly firm to touch.
15. Remove from oven and allow to rest in the tin for 30 minutes.
16. Remove from tin and dust with icing sugar.

Best served with a glass of Gomersal Wines Brut Cuvée or Vintage Fortified Shiraz





APple Pie with Mixed Berry Red Wine SyruP and SPiced MascarPone Cream

By @myfamilyfeed

PASTRY:

450g plain flour, sifted
200g butter, cubed
50mL chilled water
2 tablespoons icing sugar, optional

1. Add flour to a food processor and slowly add butter.
2. Add chilled water if required, and combine until pastry feels soft.
3. Transfer to a board and bring together.
4. Wrap in cling wrap and chill in fridge for 30 minutes.



@myfamilyfeed

APPLE MIXTURE:

1.5kg apples, peeled, cored and sliced (Granny Smith, Gala or Braeburn)
4 tablespoons brown sugar
50g unsalted butter
1 ½ tablespoons cinnamon
½ cup water
Pinch salt

1. Over low-medium heat, in a saucepan add apple slices and half a cup of water.
2. Cook apple until soft and set aside.
3. In saucepan, add brown sugar, salt and butter.
4. Melt over low heat and add cinnamon.
5. Take mixture off heat and pour over apples, combine gently.

MIXED BERRY WINE REDUCTION:

1 glass of **Gomersal Shiraz**
1 cup mixed frozen berries
2 star anise
2 tablespoon caster sugar

1. In a saucepan, combine **Gomersal Shiraz**, mixed berries, star anise and caster sugar.
2. Bring to the boil.
3. Reduce to low heat and simmer until liquid reduces by half
(The more it reduces the richer the sauce).
4. Take of heat and set aside.

MASCARPONE SPICED CREAM:

5 tablespoons mascarpone, room temperature
1 teaspoon mixed spice
1 tablespoon icing sugar
1 tablespoon thickened cream

1. In a bowl, combine mascarpone, spice, icing sugar and thickened cream.

APPLE PIE:

1. Preheat oven to 200°C.
2. Divide pastry by 70:30 ratio (you need a bigger piece for the base).
3. Roll out pastry into a circle and line the inside of pie tin.
4. Top with apple mixture.
5. Roll out second piece of pastry for top.
6. Press edges of pastry together.
7. With a fork pierce several air vents in the centre of pie.
8. Cook for approx 15-20 minutes, or until pastry is golden.
9. Allow to cool and dust with icing sugar.

Best served with spiced marscapone cream, mixed berry wine reduction and a glass of Gomersal Wines Reserve Shiraz or Vintage Fortified Shiraz.





Fortified Truffles

By Bethany Kloeden

220g 45% dark chocolate
150g 70% dark chocolate
¼ cup cream
2 tablespoons **Gomersal Vintage Fortified Shiraz**
1 teaspoon oil

1. Melt cream and 45% dark chocolate over low heat, until a smooth consistency.
2. Stir through **Gomersal Vintage Fortified Shiraz**.
3. Refrigerate for 4 hours, or until set.
4. Roll teaspoonfuls of mixture into balls and placed onto a lined tray.
5. Return to fridge, chill for 30 minutes.
6. Remove from fridge and set aside.
6. Over low heat, melt 70% dark chocolate and stir through oil.
7. Using a truffle dipper (or 2 forks) individually coat the truffles in chocolate and place onto a lined tray.
8. Refrigerate until ready to serve.

Best served with a glass of Gomersal Wines
Vintage Fortified Shiraz.

Bethany Kloeden





Mulled Wine

By sarah.Packer1

- 1 bottle Gomersal GSM*
- 1 valencia orange, quartered
- 1 star anise
- 1 teaspoon cloves
- 2 tablespoons caster sugar
- 1 cup white rum

* Can substitute with Gomersal Shiraz or Gomersal Shiraz Mataro

1. In saucepan, on low-med heat, add Gomersal GSM, orange, star anise, cloves and caster sugar.
2. Gently stir to combine ingredients.
3. Reduce heat to low and cover.
4. Allow to simmer and infuse for approximately 2 hours.
5. Add rum and continue to simmer for 30 minutes.

Best enjoy on a cold night by the fire.

@sarah.Packer1



Moscato Cupcakes

By Yvette Sanchez

CUPCAKES

½ cups all purpose flour, sifted
1 ½ cups caster sugar
3 teaspoons baking powder
1 teaspoon salt
1 cup almond milk
½ cup vegetable oil
1 tablespoon vanilla extract
2 large eggs

¼ cup water
½ glass **Gomersal Moscato**
½ cup freeze dried strawberries,
chopped

ICING

1 cup butter
4 cups icing sugar
4 tablespoons **Gomersal Moscato**

CUPCAKES

1. Preheat oven to 170°C and grease muffin pan, alternatively line with paper cases.
2. In a large bowl, combine flour, sugar, baking powder and salt, set aside.
3. In a separate bowl combine milk, vegetable oil, vanilla extract, eggs, water and **Gomersal Moscato**.
4. Transfer wet ingredients to flour mixture and combine well.
5. Fold through freeze dried strawberries.
6. Spoon mixture into muffin pan.
7. Bake for 15-17 minutes, or until a skewer comes out clean.
8. Remove from oven and allow to cool.

ICING

1. In a mixer, combine butter and icing sugar.
2. Slowly add **Gomersal Moscato**, 1 tablespoon at a time to create the consistency you desire.
3. Spoon or pipe onto cupcakes.

Best served with a glass of Gomersal Wines Moscato or Brut Cuvée.







Gomersal Wines Brut Cuvée:

This sparkling is an elegant wine, showing aromas of citrus and pear, combined with a crisp clean palate of apple and stone fruit.



Gomersal Wines Moscato:

This wine displays lifted, intense aromatic of rose petal, Turkish delight and notes of Muscat. Hints of spice on the palate, with fruit driven sweetness balanced with good acidity and a touch of spritz.



Gomersal Wines Premium Eden Valley Riesling:

This Riesling combines lifted aromas of lychee and citrus undertones with crisp pear, lemon and lime flavours, producing a balanced wine with complexity and length.



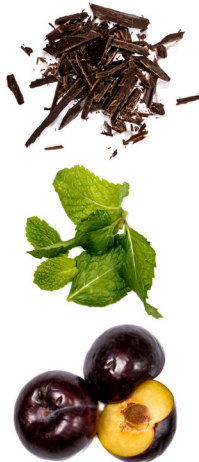
Gomersal Wines Sangiovese Rosé:

This Rosé combines lifted aromas of raspberry and rose petal with strawberry flavours, producing a smooth and round finish.



Gomersal Wines Premium Barossa Valley Grenache Shiraz Mataro:

This Grenache, Shiraz and Mataro blend displays lifted aromas of cherry and spice combine with a palate of dark chocolate, red berries and fine tannins, to produce a full flavoured wine with excellent length.



Gomersal Wines Premium Barossa Valley Cabernet Sauvignon:

This Cabernet Sauvignon combines vibrant aromas of chocolate and black currant with flavours of ripe plum and mint, to produce a full bodied wine.



Gomersal Wines Premium Barossa Valley Shiraz:

This Shiraz combines flavours of cherry and red berry, aromas of raspberry, spice and chocolate and soft tannins, to produce an elegant, medium bodied wine.



Gomersal Wines Reserve Barossa Valley Shiraz:

This Reserve Shiraz displays aromas of dark plum and chocolate that combine perfectly with flavours of blackberry and liquorice to produce a balanced full bodied wine with structure and length.



Gomersal Wines Lyndoch Road Cellar Door Shiraz Mataro:

This Shiraz, Mataro blend displays aromas of black cherry, Christmas cake and cedar that combine with flavours of spiced plum and dark fruits, producing a balanced wine with structure and a lingering finish.



Gomersal Wines Estate Barossa Valley Shiraz:

This Estate Shiraz combines aromas of blackberry and chocolate with flavours of dark plum and liquorice to produce a balanced full bodied wine with structure, silky tannins and excellent length.



Gomersal Wines Barossa Valley Vintage Fortified Shiraz (500mL):

This Vintage Fortified Shiraz displays aromas of ripe plum and chocolate that combine perfectly with flavours of fruit cake, cinnamon and spice to produce a fortified wine with structure and length.

Thank you

We would like to express our gratitude to every food and wine lover that participated in our 'One for me, one for you' competition.

Continue inspiring us with your wine creations by tagging @gomersalwines and using #cookingwithgomersal.

Love,

Galsy & Barry White

Gomersal Wines

