

Light, elegant, chocolatey!

SERVES: 4-6
PREP TIME: 30 minutes
REST TIME: 1-24 hours
TOTAL TIME: 1-24 hours

INGREDIENTS

Optional: Cabernet Chocolate Sauce

½ cup 2015 Gabrielle Limited Cask 321 Cabernet Sauvignon, Napa County
⅓ cup 70% or more dark chocolate, chopped
2 Tbsp. GC Napa Valley Natural Cabernet Sugar

Tiramisu

6 oz. lady fingers (Savoardi biscuits), 42 small or 20 large
1¾ cups + 1 Tbsp. 2015 Gabrielle Limited Cask 321 Cabernet Sauvignon, Napa County
4 Tbsp. + 3 Tbsp. GC Napa Valley Natural Cabernet Sugar
3 large egg yolks, organic pasteurized
8 oz. (1 cup) mascarpone cheese
3 large egg whites, organic pasteurized
2 Tbsp. unsweetened cocoa powder



TO PREPARE

- Optional Cabernet Chocolate Sauce: In a small saucepan over medium heat, reduce Cask 321 Cabernet by half. Add dark chocolate and Cabernet Sugar. Gently mix until blended. Remove from heat, cool to room temperature.
- Prepare lady finger Cabernet dipping mixture: In a small shallow dish, combine 1¾ cups Cask 321 Cabernet and 4 Tbsp. Cabernet Sugar. Mix until sugar dissolves. Set aside.
- Prepare filling: In a medium bowl, combine egg yolks, mascarpone cheese, 1 Tbsp. Cask 321 Cabernet and 3 Tbsp. Cabernet Sugar. Whisk until creamy. In a second bowl, using an electric mixer or wire whisk, beat egg whites until medium-stiff peak. Gently fold egg whites into egg yolk mixture.
- Assemble Tiramisu: Dip each side of lady fingers very quickly (1 second) into the Cabernet dipping mixture and line them in one layer in an 8" square dish/pan. Spoon half the filling over the lady fingers. Use a spatula to cover evenly. Sift 1 Tbsp. cocoa powder evenly over layer and drizzle half the optional Cabernet Chocolate Sauce. Repeat with a second layer of dipped lady fingers, remainder of filling, dusting of cocoa powder and chocolate sauce. Place in refrigerator uncovered for 15 minutes to allow cocoa powder to set. Cover with plastic wrap, refrigerate an additional 45 minutes or up to 24 hours

WINE PAIRING

2015 Gabrielle Limited Cask 321 Cabernet Sauvignon, Napa County

SHOPPING LIST

1 bottle 2015 Gabrielle Limited Cask 321 Cabernet Sauvignon, Napa County
2 oz. 70% or more dark chocolate
6 oz. lady fingers (Savoardi biscuits), 42 small or 20 large
½ dozen large eggs, organic pasteurized
8 oz. mascarpone cheese
1 small container unsweetened cocoa powder

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As a Wine Country Foodie member, you enjoy our Napa Valley Estate Garden and Vineyard to your doorstep. Experience artisanal gourmet GC Napa Valley products and recipes with wine pairings.

www.oconnellfamilywines.com

