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Port Adventure



A PERFECT PORT HOLIDAY MEAL

With holiday entertaining upon us, you may be looking for something new, different or exciting to prepare for your guests. Try this incredible meal from Your Port Adventure or just pick one of the recipes to impress your friends.

HOLIDAY COCKTAILS*

Check out this fabulous Port wine cocktail to close out the year and celebrate the new one coming!



Ingredients:

- 1 oz Amaro
- ½ oz freshly squeezed lemon juice
- 2 oz Fonseca BIN 27 Port Wine
- 1 ½ oz club soda
- ½ oz mint simple syrup

Preparation:

In a mixing glass, combine Fonseca BIN 27 Port Wine, Amaro, mint simple syrup and lemon juice. Add ice. Stir until chilled. Strain into a cocktail coupe or wine glass. Top with chilled club soda. Cheers!

Holiday Port Martini

This dark, rich and masculine pre-Prohibition classic comes from the bar of the old Waldorf Astoria hotel, on the site where the Empire State Building now stands. It was named not after the hordes of commuters who use nearby Penn Station but rather after a horse race.



Ingredients:

- 1 oz. Fonseca Bin 27 Ruby Port
- 1/2 oz. Appleton Estate Reserve Rum
- 1 1/2 oz. rye whiskey

Preparation:

Stir well with cracked ice:
Strain into a chilled cocktail glass and twist a swatch of thin-cut lemon peel over the top.



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LUXURIOUS APPETIZER

Baked Figs in Port with caramelized almonds* (serves 8)



Ingredients:

For the sugar syrup

- 50g/1 3/4oz caster sugar
- 100ml/3 1/2 fl oz water

For the figs

- 8 ripe purple figs
- 4 tbsp port wine (such as Taylor Fladgate, Croft or Fonseca ruby port)
- 50g/1 3/4oz unsalted butter
- 1 vanilla pod, split in half
- freshly ground black pepper
- 2 tsp honey

For the caramelised almonds

- 110g/4oz flaked almonds
- Icing sugar, for dusting
- Crème fraîche, to serve
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Preparation:

- For the sugar syrup, place the caster sugar and water in a saucepan and stir over a low heat until the sugar has dissolved. Then raise the heat under the pan and bring the syrup to a boil. Boil for one minute, then remove the pan from the heat.
- For the figs, preheat the oven to 465F. Prick the figs all over using a fork.
- Gently heat the port in a casserole dish and allow to bubble until it has reduced by half. Add the butter, six tablespoons of the sugar syrup, the split vanilla pod and a generous amount of black pepper. Bring to the boil, then gently add the figs and the honey.
- Transfer to the oven for 5-6 minutes, basting the figs occasionally with the liquid.
- Meanwhile, for the caramelised almonds, sprinkle the flaked almonds onto a non-stick baking tray and dust generously with icing sugar. Bake in the oven for a few minutes, until golden-brown.
- To serve, arrange the figs on serving plates and drizzle the poaching liquor over them. Scatter the caramelised almonds over them and decorate with the vanilla pods if you like. Serve with a dollop of crème fraîche.

*Source: CroftPort.com



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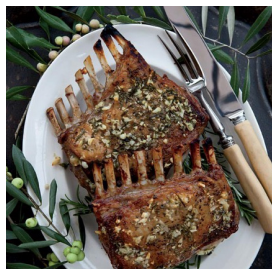
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THE MAIN COURSE

Port-Marinated Rack of Lamb* (serves 4)



Ingredients:

- 1/4 cup plus 1 tablespoon extra-virgin olive oil
- 1/4 cup Taylor Fladgate, Croft or Fonseca ruby port
- 1/4 cup red wine vinegar
- 1/4 cup fresh lemon juice
- 1/4 cup whole-grain mustard
- 1 1/2 tablespoons finely chopped rosemary
- 1 1/2 tablespoons coarsely cracked black peppercorns
- 1 tablespoon minced garlic
- 1 tablespoon minced shallots
- 2 racks of lamb, chine bones removed, racks frenched (see Note)
- Kosher salt and freshly ground pepper

Preparation:

Step 1

In a large glass baking dish, combine 1/4 cup of the oil with the port, vinegar, lemon juice, mustard, rosemary, peppercorns, garlic and shallots. Add the lamb and turn to coat. Let stand at room temperature for 40 minutes.

Step 2

Meanwhile, light a grill or preheat the oven to 375°. Drain the lamb and scrape off the marinade. Rub the racks with the remaining 1 tablespoon of olive oil and season with kosher salt and pepper. Grill over a medium-hot fire for 10 to 15 minutes, turning often, until an instant-read thermometer registers 130° for medium rare. Alternatively, heat a large, ovenproof skillet and sear the lamb over moderately high heat until browned on both sides, 5 to 6 minutes total. Transfer the skillet to the oven and roast the lamb for 12 minutes for medium rare.

Step 3

Transfer the lamb to a cutting board and let rest for 5 minutes. Cut the lamb between the bones into chops, arrange 4 chops on each plate and serve.

*Source: FoodAndWine.com



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DESSERT

Light & Rich Pumpkin Spice Cake with Taylor Fladgate LBV Port Sauce*



Ingredients

For the pumpkin spice cake:

- 2¼ cups all-purpose flour
- ¾ cup butter (or 1½ sticks)
- 2 teaspoons baking powder
- ½ teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon allspice
- ¼ teaspoon salt
- 1 15-ounce can solid pack pumpkin
- ¼ cup milk
- 2 teaspoons vanilla
- 1½ cups granulated sugar
- 4 large eggs
- Additional butter, for greasing pan
- Additional flour, for dusting pan

For the Taylor-Fladgate LBV Port sauce:

- ½ cup unsalted butter, or 1 stick
- 1 cup sugar
- ¼ cup heavy cream
- ¼ cup Taylor Fladgate LBV Port

Preparation:

To make the cake: Preheat oven to 350°F. Butter a tube pan and dust with flour. Turn pan over and tap to remove excess flour.

Mix flour, baking powder, cinnamon, nutmeg, allspice and salt in a bowl. Add pumpkin, milk and vanilla and mix with a spoon.

In large mixing bowl, beat butter and sugar together with an electric mixer on medium speed until pale and fluffy. Add eggs and beat for additional minute. Add pumpkin mixture in small amounts and continue mixing until smooth, about 10 minutes.

Pour batter into pan and bake for 50–55 minutes. Once baked, let cake cool, then place a plate over the top of pan and flip over the pan. Let cake cool for another hour before serving.

To make the sauce: Melt butter in small saucepan over medium heat. Add heavy cream and Port, stirring with a wire whisk. Next, add sugar. Bring to a simmer until thickened, about 3–5 minutes. Set aside to cool.

To serve: Cut cake into 10–12 slices. Using a tablespoon, put a small puddle of LBV Port Sauce on individual cake plates, place a slice of cake upright in the center of the plate. Drizzle LBV Port sauce over slice of cake.

*Source: WineMag.com

Comments/Questions: Write us at questions@YourPortAdventure.com

