



Recipes



Magnotta invites you to sample some of the fine recipes our family and friends have been enjoying for years. Each Recipe comes with Ingredients, Procedure, Presentation and Wine List. Bon Appétit!

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Magnotta invites you to explore some of the [recipes](#) soon to be featured on the popular TV show **New World Wine Tours**. These recipes were culled from the repertoire of world renown Master Chef [Robert McCann C.C.C., F.E.W.C.S.](#)



OSTRICH STEAK MANDELLA

Preparation 20 minutes; Cooking time 20 minutes - Serves 4-6

INGREDIENTS

450 g (1 lb) ostrich meat, sliced into thin steaks
2 tbsp sunflower oil
1 medium onion, chopped
1 stick of fennel, chopped
300 ml (10 fl oz) dark red wine
300 ml (10 fl oz) game stock or water and a stock cube
1 tsp tomato puree
Salt and pepper
Ground mace and cinnamon
4 leaves of lovage for flavouring the stock, and 4 leaves for decoration
4 strands of chives with buds on
4 turned mushrooms
8 cherries, pitted, fresh or canned
8 button onions
1 tbsp mushroom stalks, diced
25 g (1 oz) brown roux to thicken the sauce slightly

PROCEDURE

Heat the oil in a shallow pan and fry the meat for 4 minutes until brown. Add the onion and fennel and stir fry for another 4 minutes. Discard the surplus oil and add the wine, meat stock, tomato puree and lovage leaves. Boil for 8 minutes. Strain the liquid into another pan and blend in the roux to thicken the sauce. Boil for 4 minutes and strain. Reheat the ostrich meat in the sauce. Add the seasoning, spices, turned mushrooms and diced stalks. Boil the button onions separately for 4 minutes only.

PRESENTATION

Place the meat on a plate with a garnish of wild mushrooms, cherries and button onions. Decorate the side of the plate with lovage leaves and the strands of chives.

WINE

Pinot Noir Special Reserve
Pinot Noir Limited Edition
Pinotage South Africa
Pinotage Barrel Aged South Africa



[RECIPES MENU](#)

SMOKED SALMON in SALSA CRUDA and LIME

Preparation Time: 15 minutes Serves 4

INGREDIENTS

350 g/12 oz smoked salmon
For the Salsa:
1 shallot, peeled and thinly sliced
1 garlic clove, peeled and crushed
3 ripe plum tomatoes, chopped
8 basil leaves shredded
Juice of 3 limes
4 tbsp olive oil Salt and pepper Mixed salad leaves, to garnish

PROCEDURE

1. Divide evenly the smoked salmon between four serving plates.
2. To make the salsa, mix together the shallot, garlic, tomatoes, basil and lime juice. Stir in the olive oil and seasoning.
3. Spoon the salsa around the smoked salmon and top with salad leaves.

WINE

Chardonnay Limited Edition
Chardonnay Special Reserve
Gran Riserva White - Chardonnay



[RECIPES MENU](#)

BAKED TURBOT FILLET in SALT PASTRY CRUST

Preparation 15 minutes, Cooking time 15 minutes - Serves 4

INGREDIENTS

4 x 250 g (8 oz) turbot, brill or halibut

MARINADE

Juice of 1 lemon
1 small piece of fresh ginger, grated
2 shallots, sliced
1 clove of garlic, chopped
1 stick of fennel, chopped
150 ml (5 fl oz) Magnotta Dry Sherry
2 tbsps olive oil
1 tsp five spice powder

1 bunch of dill

SALT CLAY DOUGH

1 kg (2 lb) cooking/pickling salt
750 g (1 1/2 lb) plain flour
225 ml (8 fl oz) water
2 egg whites

PROCEDURE

Clean, gut, scale) wash, rinse and pat dry the fish. Combine the marinade ingredients in a rectangular deep earthenware container and marinate the clean fish for 30 minutes under refrigeration. Remove fish from marinade, strain it, and pat dry. Insert the solid ingredients of the marinade inside the belly of the fish, and brush the fish with some oil. Brush 4 sheets of foil with oil. For the clay salt dough mix until you have a firm dough. If you need extra moisture, add egg whites. Divide the dough into 4 pieces and roll each fish. Fold the dough over the fish, and press edges and ends together. Place the 4 parcels onto a baking tray and refrigerate for 30 minutes. Then bake in preheated oven at 225 C (425 F, Gas Mark 6) for 20 minutes. Serve in the wrapping on an oval plate.

WINE

Sauvignon Blanc Limited Edition
Sauvignon Blanc Special Reserve



[RECIPES MENU](#)

St LOUIS PUMPKIN CHOWDER

Preparation 10 minutes, Cooking time 12 minutes - Serves 4

INGREDIENTS

2 tbsp corn oil
2 rashers of bacon, diced
1 medium onion, chopped
1 stick of celery, chopped
1 green chilli, chopped
450 g (1 lb) pumpkin pulp, diced
1 litre (1 3/4 pt) water, stock, and coconut milk in equal proportions
Salt to taste
1 tsp honey
150 g (5 fl oz) coconut cream or fresh dairy cream
16 peeled shrimps to garnish

PROCEDURE

Heat oil in a heavy bottomed pan and stir fry the bacon and onion together for 5 minutes. Add celery, pumpkin, chilli and 1 litre of water or stock. Boil 15 minutes and liquidise. Season with salt and honey. Add cream or coconut cream for a tropical finish, and lastly the cooked peeled shrimps. Reheat for 4 minutes and serve. You can add milk or more cream if desired. Serving Suggestion: Apply a splash of Magnotta Dry Sherry on soup.

WINE

Gewurztraminer Med-Dry (2) Limited Edition
Riesling Med-Dry (2) Washington State



[RECIPES MENU](#)

DUDHIA BATAER (Quails fried in batter)

Preparation: 30 minutes, Cooking time 30 minutes - Serves 3

INGREDIENTS

6 Quails (boned etc.)
18 oz (1/2 litre) milk
1/2 tsp black pepper corns
2 tsps fennel seeds
6/8 green cardomon
1/2 bay leaf
1/2 tsp saffron
1 stick cinnamon stick
Salt to taste

BATTER

50 g Chick pea flour
1/4 tsp fennel powder
1/4 tsp chilli powder
1 tsp sugar
100 ml (3 oz) beer
Lemon juice
Saffron to flavour
Oil for frying

PROCEDURE

Remove wing tips from the Quails and tuck back as you would for roasting a chicken. Crush the pepper corns and place in a pan with the milk and other ingredients. Add the Quails and cook gently until done. Reduce milk, cool and strain to prepare a batter by gradually whisking in all the ingredients until it reaches the right consistency. Cut the quails in half lengthwise, dip into the batter and fry in oil until golden. Serve hot with a salad.

WINE

Syrah Special Reserve
Syrah France
Malbec Argentina
Montepulciano Italy



[RECIPES MENU](#)

BAKED BREAM au FROMAGE FRAIS

Preparation 5 minutes; Cooking time 15 minutes - Serves 4

INGREDIENTS

4 x 175 g (6 oz) bream or other redfish, whiting or ling fillets, skinned
4 thin slices of ham
4 tsps of mustard
Salt and black pepper
Lemon Juice
50 g (2 oz) fromage frais or cream cheese
50 g (2 oz) mature cheddar, grated

PROCEDURE

Wash, drain and pat dry the fillets and lay them skinned side uppermost on a board. Brush mustard over the fish and place a ham slice on top of the fish. Season to taste and sprinkle with lemon juice. Roll up tightly and place in an oven proof dish. Cover with a lid and bake for 10 minutes at 190°C (375°F) Gas Mark 5. Cream the fromage frais and grated cheese to a paste. Spread this mixture over each half baked fish. Return to the oven for a further 5-8 minutes until the cheese is golden. Serve with baked sweet potatoes and boiled sea kale.

WINE

Gewurztraminer (0) Limited Edition
Riesling Dry (0) Washington State
Sangiovese Italy (served chilled - 6-7 C)
Cabernet Franc (served chilled - 6-7 C)



[RECIPES MENU](#)

SPICY SHARK STEAK - SYDNEY HARBOUR

Preparation 15 minutes; Cooking time 12 minutes - Serves 4

INGREDIENTS

FISH
4 x 175 g (6 oz) shark, or marlin steaks, fresh or defrosted

MARINADE

Juice of 2 oranges and 1 lemon
1 tbsp soya sauce
1 piece grated ginger
2 tbsps sunflower oil
1 tbsp holley or brown sugar
1 tbsp malt vinegar
1 tsp mustard
Salt and black pepper
1/2 tsp five spice powder
2 oranges cut in segments

THICKENING

1 tsp cornflour- with 6 tbsps of water in a cup

GARNISH

4 oranges cut in segments **PROCEDURE**

Arrange the shark steaks in a dish. Season with salt. Liquidise the marinade ingredients, pour over the shark steaks, and soak for three hours under refrigeration. Remove steaks from marinade and grill for 8 minutes. Boil the marinade for 4 minutes and thicken it with cornflour blended with 6 tablespoons of water or cold stock. Serve fish with sauce and orange segments.

WINE

Pinot Gris Special Reserve
Art of Blending White
Torrantes Argentina



[RECIPES MENU](#)

OYSTER BELLE FLORENCE

Preparation 15 minutes; Cooking time 8 minutes - Serves 6

INGREDIENTS

3 dozen oysters with their shells
100 ml Magnotta Dry Sherry
1 tsp fresh anise seeds
1 kg fresh spinach well washed and drained
4 green onion stalks
4 large sprigs of parsley
1 bunch watercress leaves
100 g grated Cheddar or any other hard cheese
1 tsp Pernod or anise liqueur
Salt, black pepper and ground chilli 225 g salted butter

PROCEDURE

Open the oysters and collect their juices. Strain this liquid through a nylon sieve. Place the juice and white wine in a pan with anise seeds. Poach the oysters for 3 minutes until the beard curls. Keep in reserve for the time being. Clean all the shells and place them on six plates on a bed of coarse salt. Put the green leaves in a blender: spinach, parsley, green onions, and water cress leaves, and reduce this mixture to a puree. In a bowl blend the green puree with half of the crumbs. Flavour with Pernod oysters in their clean shells. Cover with green puree. Sprinkle with grated cheese and crumbs. Grill for 8 minutes. Pour a little melted butter on top before serving.

WINE

Gran Riserva White Chardonnay
Chardonnay Limited Edition
Gewurztraminer Dry (0) Limited Edition
Riesling Dry 100 %Ontario



[RECIPES MENU](#)

CHINESE CHILLED SOUP WITH OYSTERS

Preparation 20 minutes- Serves 16

INGREDIENTS

1 red and 1 green pepper, seeded and diced
1 large tomato, skinned, seeded and chopped
1 clove garlic, chopped
1 red onion, chopped
100 g (4 oz) brown bread, cut in slices
50 ml (2 fl oz) olive oil
50 ml (2 fl oz) Sherry vinegar
600 ml (1 pt) water
1 tsp salt
1 tsp sugar or honey

GARNISH

100 g (4 oz) each fried diced croutons
1 red or green chilli, seeded and chopped
Half a cucumber, peeled, seeded and diced
8 oysters

PROCEDURE

Put all the ingredients in a earthenware container and chill for 48 hours. Liquidise the mixture and place in rigid container. Refrigerate and place in individual bowls chilled on crushed ice. Serve with croutons and fresh diced peeled red bell peppers and cucumber. Add fresh oysters, two or three per person, as a garnish.

WINE (serve well chilled)

Gewurztraminer Med-Dry (2) Limited Edition
Riesling Med-Dry 100% Ontario
Riesling Med-Dry Washington State
White Zinfandel California



JERKED CHICKEN WITH PUMPKIN SEEDS, SHRIMPS and PINK RICE

Preparation 2 minutes; Cooking time 25 minutes - Serves 8

INGREDIENTS

8 chicken legs, cut at the joints
50 g (2 oz) flour
1 tsp black pepper
1 tsp ground cumin
1 good pinch thyme powder
3 tbsps palm or vegetable oil

SAUCE

2 tbsps peanut oil
1 red onion, chopped
2 cloves of garlic
50 g (2 oz) tomatoes
1 green chilli, chopped with seeds
50 g (2 oz) shrimps, ground
1 tbsps pumpkin seeds
500 ml (1 pt) chicken stock or coconut water

GARNISH

150 g (5 oz) long grain rice

PROCEDURE

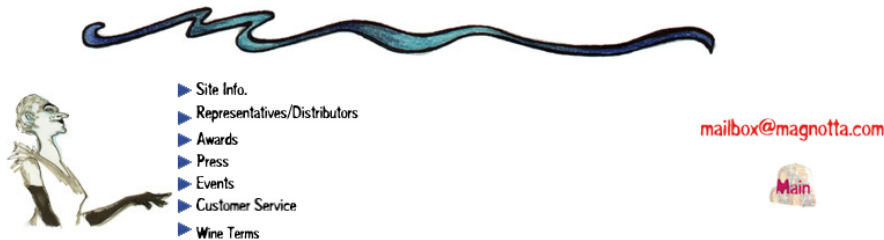
Rub the chicken pieces with the flour and spices, refrigerate for 2 hours. Heat oil and pan fry the chicken and shrimp covered with a lid for 20 minutes until cooked through. To make the sauce, heat oil and stir fry the onion for 4 minutes. Add remaining ingredients, and simmer for 10 minutes. Stir in the stock or coconut water and boil for 12 minutes. Season to taste. Add this sauce to the chicken pieces and reheat for 5 more minutes and serve with boiled rice.

WINE (white)

Pinot Gris Special Reserve
Pinot Grigio Italy
Tocai Italy

WINE (red - serve chilled)

Malbec Argentina
Merlot Italy
Cabernet Franc Italy



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MAGNOTTA VAUGHAN MISSISSAUGA SCARBOROUGH BEAMSVILLE KITCHENER