



## Hazelnut Crème

Pair with the Torii Mor 2014 Pinot Gris

Serving: 4

*Recipe by Daniel Mason*

2 cups Hazelnuts, toasted  
1 cups 2% Milk  
1 ¾ cup Heavy Cream  
1 1/3 cup Sugar  
2 Whole Eggs  
4 Egg Yolks

Preheat the oven to 375 degrees. Spread hazelnuts evenly on a cookie sheet and place in oven until light brown. About 8 minutes. Lower oven temperature to 285 degrees.

Once cooled, combine hazelnuts, cream, and milk into a sauce pot and bring to a simmer. Do not boil. Remove pot from heat and cover to let the hazelnut flavor develop.

In a large mixing bowl, combine one cup of sugar, the whole eggs, and egg yolks and whisk until they become a pale yellow and sugar looks dissolved.

While the cream is still warm, strain it into a vessel with which you are comfortable pouring from, you will no longer need the hazelnuts. While whisking your egg mixture quickly, slowly add the warm cream.

Once the cream and eggs are combined, pour into one or more small ceramic baking dishes. Place these dishes into a large baking dish, then fill the baking dish with warm water to cover halfway up the ceramic dish. Put into the oven and bake until the center no longer jiggles and a toothpick inserted into the center comes out clean.

If desired, you may cover the custard with sugar and toast it with the broil function on your oven or with a blow torch to create a Crème Brulee effect.

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## Poisson en Papillote

Pair with the Torii Mor 2014 Pinot Blanc

Serving: 4

*Recipe by Daniel Mason*

1 leek, sliced into thin strips  
1 red bell pepper, sliced into thin strips  
1 carrot sliced in thin strips  
1 zucchini sliced into thin strips  
1 Lb of your favorite fresh fish  
4 tbsp White wine  
4 tsp garlic oil  
Salt  
Pepper  
Lemon, sliced into discs  
4 tbsp butter  
1 roll of parchment paper

Preheat oven to 350 degrees.

Take an 18-inch piece of parchment paper, and fold it in half. Draw half of a heart and cut out the heart shape with the fold intact. Open the parchment, and in one of the larger corners, place a small portion of each vegetable, cover with 1 tablespoon each of wine and oil. On top of the veggies, place a 4-ounce portion of fish and gently sprinkle salt and fresh cracked pepper on top to season. Place 1 tbsp butter and on lemon disc on top of the fish.

Fold the empty side of the parchment back over the fish and from the bottom of the paper where the edges meet, make a small fold. Continue making these small folds until the "package" is folded shut.

Place onto a baking sheet and into the oven. Remove from the oven when the bag becomes fully inflated, about 12-15 minutes.

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## Coriander Crusted Scallops

Pair with the Torii Mor 2014 Viognier

Serving: 4

*Recipe by Daniel Mason*

2 tbsp Coriander  
2 tbsp black pepper  
1 tbsp Cumin  
1 tbsp salt  
1 tsp chili flake (optional)  
12 pieces asparagus  
8 pieces scallop  
1 cup quinoa  
2 cup water

In a small saute pan, place the coriander seeds, pepper, and cumin seeds and, over high heat, toast the spices. Roughly 2 minutes. Then grind in a spice grinder and set aside.

Bring a pot of water to a boil, it should be salty as the sea. Once boiling put the asparagus in and cook for 3 whole minutes and then strain out water and place asparagus into an ice and water bath to cool.

In a separate pot, place the quinoa and 2 cups of water and bring to a boil. Once boiling, cover and lower heat to medium-low. Let simmer until quinoa is cooked all the way through. About 10 minutes.

Take each scallop out and dab with paper towel to dry off the scallop. Take each scallop and dip one of the flat sides into your spice mix and place spice mix side up on a greased baking sheet. Once all of the scallops are on the baking sheet, drizzle oil on top. Turn your oven to broil, and place the scallops into the oven on the top rack. Cook for 5 minutes and then add chilled asparagus to the baking sheet.

Cook another 5 minutes and remove from oven. Scallops should feel firm to the touch and be warm all the way through.

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## Brioche Toast with Bacon Jam

Pair with the Torii Mor 2014 Riesling

Serving: 4

*Recipe by Daniel Mason*

1 Loaf Brioche, sliced  
1 Medium Onion, diced  
1 LB Bacon, cubed  
Salt, to taste  
Pepper, to taste  
Juice of 1 lemon

Preheat your oven to 350 degrees. Take your brioche slices and cut off the crusts, then cut diagonally to create triangles. Place into the oven until lightly toasted, about 5 minutes.

In a pan over medium-high heat, cook the bacon until crispy. Once rendered, add onion. Reduce heat to medium-low, and cook until the bacon fat, bacon, and onions combine. Season as you feel necessary with salt and pepper. Add the lemon juice and serve hot on the toast pieces.

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## Salmon Tartare

Pair with the Torii Mor 2014 Rosé

Serving: 4

*Recipe by Daniel Mason*

¼ LB fresh, high-quality salmon, diced  
2 shallots, minced  
1/3 cup white wine vinegar  
Salt, to taste  
2 tsp turbinado sugar  
2 tbsp lemon thyme, chopped finely  
Crackers of your choice

In a small pot bring 1 teaspoon of sugar and the vinegar to a boil. Remove from heat and add shallots, let rest. Once cool, strain off the liquid and keep pickled shallots.

In a mixing bowl add the salmon, pickled shallots, salt, remaining sugar, and lemon thyme. Scoop out with crackers and enjoy!

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## Smoked Salmon Risotto

Pair with the Torii Mor 2014 Chardonnay

Serving: 4

*Recipe by Daniel Mason*

¼ LB Pancetta (or your favorite bacon)  
1 ¼ cup Arborio rice  
1 tbsp oil  
1 small onion, diced small  
1 clove of garlic, minced  
½ cup white wine  
3 ¾ cup Chicken Stock  
1 tbsp Thyme leaves  
¼ cup grated parmesan cheese  
12 oz smoked salmon  
Juice of 1 lemon

In a large diameter pot over medium-high heat, add the oil and let heat up. Once hot add the onion and garlic and reduce heat to medium. Cook until onions become translucent. Add the rice and let toast in the pan with the onion and garlic. Roughly three minutes.

Once rice is toasted, add the white wine to deglaze the pan. Once the wine stops bubbling add ¾ cup of chicken stock. Let the rice absorb the liquid and add ¾ cup of chicken stock. Repeat until rice is cooked through. You may not always need the full amount of stock.

Once the rice is cooked through and little to no liquid is left, add the parmesan cheese and mix together until well incorporated.

To serve, spoon rice into a bowl or onto a plate and sprinkle with a portion of the thyme leaves. Add 4 ounces of the smoked salmon on top, and a spritz of lemon juice and enjoy.

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