

Celadon
presents
Chocolate Terrine with Fresh Berries
paired with
2002 Larkmead Vineyards Cabernet Sauvignon - Napa Valley

Ingredients: Serves 10

1 lb. bittersweet chocolate
¾ cup dry red wine, such as Larkmead Cabernet Sauvignon
¼ cup whipping cream
5 egg yolks
½ cup strawberries, rinsed, hulled and sliced thinly
¼ cup raspberries, rinsed
10 mint sprigs, for garnishing

Line loaf pan with parchment or wax paper.

Combine chocolate, red wine and cream over a double boiler and slowly melt, stirring with a whisk occasionally, until smooth.

Add egg yolks one by one, whisking slowly.

Pour mixture into loaf pan and cover with plastic wrap. Refrigerate over night.

To un-mold, turn upside down and slowly lift pan until mold is fully removed.

Slice terrine with a knife and place on a dessert plate.

Garnish with fresh berries and mint.

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