



Winterhill

Auriga Wine Cellars

February 2008 Wine Club Pairing

Featuring Winterhill Olive Oil Company

Winterhill Extra Yummy Brownies

We are pairing our brand new Madeira (California Red Dessert Wine) with Winterhill's Extra Yummy Brownies.

The combination of the chocolate and orange infusion in the brownies makes for a flavor explosion when enjoyed with the Madeira.

2 1/2 Cups walnut pieces
1 1/2 lb. Bittersweet chocolate
10 TBSP Winterhill Orange Infused Olive Oil
4 Eggs
3/4 Cup Ground Almonds
1 Cup Granulated Sugar
1 tsp Baking Soda
1/2 cup All purpose flour

Preheat oven to 350. Grease 8x10 pan. Coarsely chop walnuts. Break chocolate into pieces & melt in double broiler. Add orange olive oil and stir to blend. Remove from heat, set aside. In another bowl combine eggs, almonds, sugar. Blend into melted chocolate. In another bowl combine baking soda & flour. Sift into chocolate mix. Stir to blend, add walnuts and stir again. Pour batter into pan. Bake 20-25 min. Remove pan from oven. Let stand 5 minutes. Unmold onto cooling rack and cool completely. Cut into squares. Best eaten cold.

Serve with Auriga Madeira for a dessert treat. Sit back and enjoy life!