



Mardi Gras King Cake

PAIR WITH DRY SEYVAL BLANC

Ingredients

PASTRY:

- 1 cup milk
- ¼ cup butter
- 2 (.25 ounce) active dry yeast
- ⅔ cup warm water
- ½ cup white sugar
- 2 eggs
- 1 ½ teaspoons salt
- ½ tsp. freshly grated nutmeg
- 5 ½ cups all-purpose flour

FILLING:

- 1 cup packed brown sugar
- 1 tablespoon ground cinnamon
- ⅔ cup chopped pecans
- ½ cup all-purpose flour
- ½ cup raisins
- ½ cup melted butter

FROSTING:

- 1 cup confectioners' sugar
- 1 tablespoon water

Buy in Store

Monday - Saturday 10-6 CST
Sunday 12-6 CST
2965 South York Hwy
Jamestown, TN 38556

Order Online

www.highlandmanorwinery.com
931-TRY-WINE (931-879-9463)



ORIGINAL
RECIPE
LINK

Directions

1. Scald milk, remove from heat and stir in 1/4 cup of butter. Allow mixture to cool to room temperature. In a large bowl, dissolve yeast in the warm water with 1 tablespoon of the white sugar. Let stand until creamy, about 10 minutes.
2. When yeast mixture is bubbling, add the cooled milk mixture. Whisk in the eggs. Stir in the remaining white sugar, salt and nutmeg. Beat the flour into the milk/egg mixture 1 cup at a time. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 to 10 minutes.
3. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth or plastic wrap and let rise in a warm place until doubled in volume, about 2 hours. When risen, punch down and divide dough in half.
4. Preheat oven to 375 degrees F (190 degrees C). Grease 2 cookie sheets or line with parchment paper.
5. To Make Filling: Combine the brown sugar, ground cinnamon, chopped pecans, 1/2 cup flour and 1/2 cup raisins. Pour 1/2 cup melted butter over the cinnamon mixture and mix until crumbly.
6. Roll dough halves out into large rectangles (approximately 10x16 inches or so). Sprinkle the filling evenly over the dough and roll up each half tightly like a jelly roll, beginning at the wide side. Bring the ends of each roll together to form 2 oval shaped rings. Place each ring on a prepared cookie sheet. With scissors make cuts 1/3 of the way through the rings at 1 inch intervals. Let rise in a warm spot until doubled in size, about 45 minutes.
7. Bake in preheated oven for 30 minutes. Push the doll into the bottom of the cake. Frost while warm with the confectioners' sugar blended with 1 to 2 tablespoons of water.

Smashed Berry Rosé Spritz

Instructions

1. In a pitcher, muddle the raspberries, blackberries, basil, and lemon juice together, squishing everything to release the juices.
2. Add the tequila, St Germain, and rosé, stirring gently to combine. Stir in the peaches. Chill until ready to serve.
3. Serve over ice and garnish with basil.
4. Alternately, you can divide the drink between 6 mason jars fitted with lids and keep them chilled in a bucket filled with ice.

Ingredients

- 1/2 cup fresh blackberries
- 1/2 cup fresh raspberries
- 4 basil leaves (optional)
- 1/4 cup lemon juice
- 6 ounces silver tequila
- 4 ounces St. Germain (elderflower liquor)
- 1 bottle Royal Rosé
- 2 peaches or nectarines, sliced and cut into fun shapes



Order Online

www.highlandmanorwinery.com
931-TRY-WINE (931-879-9463)



Buy in Store

Monday - Saturday 10-6 CST
Sunday 12-6 CST
2965 South York Hwy
Jamestown, TN 38556



St. Patrick's Day Linguine

Ingredients:

- 2 tablespoons butter, unsalted
- 1 tablespoon canola oil
- 1/4 cup small diced carrots
- 1 cup diced cabbage
- 1 tablespoon minced shallots
- 1 teaspoon minced garlic
- 2 cups cooked corned beef, sliced and shredded
(or 2 cups cooked bacon if you're scared of corned beef!)
- 1 teaspoon freshly cracked black pepper
- 1/4 cup white wine
- 1 1/2 cups heavy cream
- 1 1/2 cups half-and-half
- 1 tablespoon Dijon mustard
- 1 tablespoon whole-grain mustard
- 1 tablespoon prepared horseradish
- 2 cups grated Irish white Cheddar or extra-sharp white Cheddar
- 3/4 cup fresh peas, or frozen
- 1 pound cooked linguini
- 1/4 cup grated Parmesan

Steps:

1. In a large sauté pan over medium-high heat, add the butter and 1 tablespoon canola oil.
2. Add the carrots and cabbage and sauté until they are just tender and the cabbage is starting to caramelize, about 20 minutes.
3. Stir in the shallots and garlic and sauté 3 to 4 minutes longer.
4. Add the corned beef (or bacon) and black pepper and cook until the beef is starting to crisp, about 10 minutes.
5. Stir occasionally during this process.
6. Deglaze the pan with the white wine.
7. Add in the cream, half- and-half, the mustards and the horseradish.
8. Let simmer until the sauce has tightened up a bit, about 5 minutes.
9. Stir in the shredded cheese and adjust seasonings, as needed.
10. Stir in the peas and the pasta, then transfer into a serving dish. Serve immediately garnish



Order Online

www.highlandmanorwinery.com
931-TRY-WINE (931-879-9463)

Buy in Store

Monday - Saturday 10-6 CST
Sunday 12-6 CST
2965 South York Hwy
Jamestown, TN 38556