

*naturel
généreux!*

*Savez
d'un...*



BEAUMES DE VENISE
LE TERROIR AUX DEUX VISAGES

Recipes

**VIN DOUX
NATUREL
MUSCAT
BEAUMES
DE VENISE**

**CRU
BEAUMES
DE VENISE
ROUGE**

BEAUMESDEVENISE-AOC.FR



BEAUMES DE VENISE
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BEAUMES DE VENISE, Two Faces of one Terroir...

Two wines, two colors, two characters.

The vineyards of the Beaumes de Venise appellation flourish in the heart of the Comtadine area of Provence, located at the foot of the Dentelles de Montmirail, in the southern Rhône Valley. Grapevines and olive groves mingle, rooted in earth well cared for by winegrowers and their practice of sustainable agriculture and their love for a unique, rich, and precious terroir. Located at the foot of the rocky Dentelles de Montmirail formed in the Jurassic era, the terroir's earth contains three types of soils, as well as deposits of Triassic rock that offers an exceptional type of soil that produces unique wines.

Vin Doux Naturel Muscat de Beaumes de Venise was officially awarded the AOC status in 1945, and applied retroactively to the 1943 vintage.

Officially granted Cru status in 2005, the AOC produces deep colored red wines, in shades ranging from cherry red to purple.



BEAUMES DE VENISE
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We recommend>



A BEAUMES DE VENISE : fruity, gourmand, elegant, powerful and airy with a beautiful purple colour.

Tip:

You can replace the truffle with "truffle pearls", available in delicatessens. If you'd like to add a little crunch to your soup, sprinkle it with crushed pumpkin seeds.

STARTER

PUMPKIN SOUP WITH TRUFFLE

▮ INGREDIENTS

- 1 butternut pumpkin
- 1 black truffle, about 20 g
- 1 onion
- salt and freshly ground pepper
- crème fraîche (optional)

PREPARATION

Wash your squash, keeping the skin on. Cut into cubes with a sharp knife.

Sweat the onion in olive oil, add the squash pieces and cover with water. Cook for about 20 minutes.

Blend the soup and adjust the consistency with the cooking water. Add salt and pepper to taste. If you wish, you can add a little crème fraîche.

After cleaning, grate the truffle over the top of the soup and serve immediately.



We recommend>



A MUSCAT de BEAUMES DE VENISE : very fragrant, with floral, citrus and exotic fruit aromas and a magnificent pale yellow to golden color.

The exotic notes of Muscat de Beaumes de Venise blend perfectly with this salad.

Tip:

This recipe is a delight in any season! You can also add crab and replace the coriander with basil or chives to vary the flavors...

STARTER

MANGO SHRIMP VERRINE

▮ INGREDIENTS

- 200 g shrimps
- 1 ripe, firm mango
- 2 limes
- 1 red onion
- coriander
- olive oil
- pepper to taste

PREPARATION

Season the peeled shrimps with salt, pepper and olive oil. Divide between 4 verrines and chill.

Peel and finely chop the onion. Peel the mango and dice finely. Rinse and chop the coriander. Divide the ingredients between the verrines, sprinkle with the lime juice and mix gently.

Add salt and pepper to taste and serve chilled with a glass of Muscat de Beaumes de Venise.



We Recommend>



A MUSCAT de BEAUMES DE VENISE : very fragrant, with aromas of flowers, citrus and exotic fruits and a magnificent color ranging from pale yellow to golden.

Muscat de Beaumes de Venise takes on a festive air to accompany your foie gras!

Tip :

Watch the recipe video on our YouTube channel: [Vin BeaumesdeVenise](#)

ENTRY

FOIE GRAS with salt

▮ INGREDIENTS

- 1 fresh foie gras
- 4 dried apricots, diced
- 1 glass of Muscat de Beaumes de Venice
- salt and freshly ground pepper
- 1 kg coarse salt
- gauze and a cake tin

PREPARATION

Cut your foie gras in half lengthwise. Generously brush the entire surface with Muscat de Beaumes de Venice and place the apricot cubes on top. Add salt and pepper to taste and close the foie gras.

Wrap your liver tightly in the gauze, several layers thick. Shape. Place a bed of coarse salt on the bottom of a cake tin. Place your foie gras on top and cover with the remaining salt. Your foie gras should be completely covered (watch out for the sides). Chill for exactly 24 hours.

After 24 hours, remove the foie gras from the salt, remove the gauze, place on a serving platter and enjoy.



We Recommend >



A BEAUMES DE VENISE : fruity,
gourmand, elegant, powerful and airy
with a beautiful crimson color.

*The boldness of the dish will round out the slightly young
tannins and add substance to the palate.*

Tip :

Every region and every family has its own recipe, so feel free to get creative! Replace spinach with kale or chard leaves...

ENTRY

MINI SPINACH CAILLETTES

▮ INGREDIENTS

- 1 kg spinach leaves in branches
- 300 g pork belly
- 100 g pork liver
- 100 g pork loin
- 120 g bacon fat
- 1 large strainer
- 1 small bunch flat-leaf parsley
- 3 sprigs thyme
- 1 garlic clove
- 17 g salt
- pepper

PREPARATION

Soak the strainer in a container of cold water for at least 30 min. Drain and dry in a clean cloth.

Remove the stems and wash the spinach leaves, then plunge them into boiling salted water for 3 minutes from the time they come to the boil. Drain and squeeze out as much water as possible.

Chop all the meats, reserving 20g of the fatty bacon, which you will cut into cubes and set aside. Place the minced meat in a large bowl and add the spinach, minced garlic clove, salt and pepper. Spread the crêpine on your work surface.

Shape into balls of the desired size and wrap each one with strainer. Preheat oven to 140°C.

Place the cubes of lard in the bottom of your oven dish and arrange the caillettes, pressing them together. Bake for 2 hours. The caillettes should be lightly browned at the end of cooking.



We Recommend>



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gourmand, elegant, powerful and airy
with a beautiful crimson color.

Tip :

Beaumes de Venise red wines goes wonderfully well with
spicy cuisine. You can also enjoy slow-cooked sauce dishes
such as daube, beef and carrots and pot-au-feu...

DISH

BEEF TAJINE

▮ INGREDIENTS

- 1.5 kg beef chuck
- 3 garlic cloves
- 1 sachet yellow dye
- 2 tsp pepper
- 2 tsp ginger
- 2 tsp salt
- 5 onions
- olive oil
- 1 bunch parsley
- steamed seasonal vegetables

PREPARATION

Mix the spices with 3 tablespoons of olive oil, and coat the meat, cut into and chill for at least 1 hour.

In a pressure cooker, brown the sliced onions, add the marinated meat, add the whole bunch of parsley, add water to the height of the meat and cook for 45 minutes on a whistle.

Remove the parsley, place the meat in a tagine dish, cover with aluminum foil or baking paper and place in the oven at 150°C. Meanwhile, reduce the sauce, uncovered.

Serve in the tagine dish, accompanied by steamed seasonal vegetables and topped with sauce.



We recommend >



A BEAUMES DE VENISE : fruity,
gourmand, elegant, powerful and airy
with a beautiful crimson color.

*If you want to surprise your guests, replace the truffle with
gorgonzola and serve your risotto with a glass of Muscat de
Beaumes de Venise*

Tip :

The black truffle is a mushroom that does not tolerate cooking and is very powerful aromatically.

You can also replace the rice with pasta, in which case choose a "twisted" variety so that the sauce adheres well to the pasta.

DISH

TRUFFLE RISOTTO

▮ INGREDIENTS

- 2 shallots
- 250 ml Muscat de Beaumes of Venice
- 50 g butter
- 250 g round rice
- 800 ml chicken stock
- 100 g Parmesan cheese
- 75 g fresh cream
- 20 g (or more) black truffle
- Salt and freshly ground pepper

PREPARATION

Peel and finely chop the shallots. In a saucepan, foam the butter and melt the shallots until translucent. Pour in a little wine and bring to the boil.

Add the rice and boil for 2 minutes, stirring constantly. Pour in the rest of the wine and a little chicken stock and simmer until the stock is absorbed. Pour in the rest of the chicken stock, wait for it to be absorbed (stir regularly!) and continue cooking until the rice is cooked (approx. 15-20 minutes).

Add the cream and 50g grated Parmesan to the cooked risotto and mix well. Season to taste with salt and pepper. Gently clean the truffles and grate them directly onto the risotto. Serve your risotto immediately with the remaining parmesan.



We Recommend>



A BEAUMES DE VENISE : fruity, gourmand, elegant, powerful and airy with a beautiful crimson color.

Beaumes de Venise red wine is an ideal companion for grilled meats, especially if seasoned with herbes de Provence or spices.

Tip :

To accompany your kebab, you can serve grilled seasonal vegetables. In summer, don't hesitate to cook your kebabs on a plancha or barbecue

DISH

LAMB BROCHETTE WITH TAPENADE

▮ INGREDIENTS

- 800 g boneless shoulder of lamb cleaned and degreased
- 150 g tapenade
- 250 g cherry tomatoes
- 2 red onions
- 1 bird pepper
- salt and pepper

PREPARATION

Turn on the broiler. Peel the onions and cut into quarters. Wash the cherry tomatoes.

Cut the lamb shoulder into large cubes. Mix with tapenade and minced chili pepper.

Assemble the brochettes, interspersing the cubes of meat with the tapenade red onion pieces and cherry tomatoes.

Season with salt and pepper and grill for 15 min under the broiler, turning the skewers gently halfway through cooking. Serve piping hot.



We Recommend>



A MUSCAT de BEAUMES DE VENISE : very fragrant, with aromas of flowers, citrus and exotic fruits and a magnificent color ranging from pale yellow to golden.

Muscat de Beaumes de Venise goes very well with Asian flavors. If you pair it with a "hot" spicy dish, the sweetness of Muscat will soothe the "fire".

Tip :

The contents of the rolls can be varied endlessly: change the fish, the type of rice, spice it up, add fromage frais, foie gras, mango... Enjoy!

DISH

SUSHIS

▮ INGREDIENTS

- 4 glasses of rice
- 1 small cup rice vinegar
- 2 tablespoons syrup of cane sugar
- 1 tablespoon salt
- 1 cucumber
- 2 avocados
- 200 g fresh or smoked salmon
- nori leaves

PREPARATION

Rinse the rice until the rinse water is no longer cloudy. Leave to drain. Place the rice in 1.5 times its volume of water and cook for 15 min over a low heat. Add the cane sugar syrup and rice vinegar. Leave the rice to cool.

Slice the salmon, cucumber and avocado. Lay out your bamboo sushi roller on the work surface. Lay the sheet of seaweed crosswise, and cover it with a layer of rice. Leave a few centimetres uncovered at the top. Place a strip of salmon, cucumber and avocado crosswise. Roll up the seaweed using the rolling pin. Moisten or crush a few grains of rice on the top few centimetres. Place in a cool place. Repeat until all ingredients are used up.

Before serving, cut the rolls into 2 to 3 cm pieces. Serve with sweet or savoury soy sauce and wasabi.



We Recommend >

UN



MUSCAT de BEAUMES DE VENISE : very fragrant, with aromas of flowers, citrus and exotic fruits and a magnificent color ranging from pale yellow to golden.

Tip :

Surprise your guests by serving a Muscat de Beaumes de Venise with your cheese platter: its aromas are a perfect match for blue-veined cheeses, a Brillat-Savarin with walnuts adds crunch, and the strength of a Munster or Epoisse cheese echoes the aromatic power of Muscat de Beaumes de Venise.

DESSERT

ROQUEFORT MOUSSE on a bed of pear and CHEESE PLATTER

▾ INGREDIENTS

- 1 piece of Roquefort cheese
- 25 cl liquid cream
- 1 tin of pears in syrup
- 1 syphon

your cheese platter

PREPARATION

Heat the cream in a saucepan over a low heat. Crumble your Roquefort into the cream and stir regularly to melt. As soon as the cream starts to boil, turn off the heat. Strain the mixture to avoid clogging the syphon. Fill the syphon and chill for at least 1 hour.

Cut the pear pieces into small cubes and place in the bottom of your verrine. Just before serving, cover the diced pears with the Roquefort mousse.

To help you compose your cheese platter, here are the latest pairings with our Muscats de Beaumes de Venise: Pellardon goat's cheese, Brillat-Savarin with walnuts, Roquefort with Mascarpone, Epoisse, Saint Nectaire ...



We Recommend>



A MUSCAT de BEAUMES DE VENISE : very fragrant, with aromas of flowers, citrus and exotic fruits and a magnificent color ranging from pale yellow to golden.

The acidity of the citrus fruit balances perfectly with the sweetness of the fruit of Muscat de Beaumes de Venise wine, so let yourself be tempted!

Tip :

This recipe can be made in a verrine by crumbling shortbread cookies into the bottom of the container. You can also replace the meringue with mini meringues or meringue crumbs from your favorite patissier. Meringue can also be replaced with seasonal fruit. You can use limes, grapefruits or oranges instead of lemons.

DESSERT

LEMON TART

▮ INGREDIENTS

For the shortbread dough :

- 250 g flour
- 150 g butter
- 50 g sugar
- 50 g powdered sugar
- 1 egg
- 1 pinch salt

For the lemon cream :

- 3 lemons
- 4 eggs
- 85 g sugar
- 1 tablespoon cornstarch

For the meringue :

- 2 egg whites
- 50 g sugar

PREPARATION

Beat the egg with the sugars and salt. Add the flour 1 at a time, kneading with your fingertips. Add the soft butter in pieces, knead quickly and form a ball.

Cover with film and chill for at least 1 hour. Spread in the pie dish, cover with a sheet of baking paper and weights. Bake for 10 minutes at 180°C, then remove the weights and bake for a few minutes to ensure the center is cooked through.

Wash the lemons and peel one. Squeeze the juice from the 3 lemons. Break and beat the eggs into an omelette with a fork. Add lemon juice and zest, eggs, sugar and corn-flour. Heat in a bain-marie, stirring with a wooden spoon, over a low heat for 10-15 minutes. Set aside.

Mix the egg white and sugar in a stainless steel or glass container, then place in a bain-marie in a saucepan over low heat. Stir with a spoon until the sugar has dissolved, then remove from the bain-marie. Beat with an electric whisk until the mixture forms peaks that hold when the whisk is removed.

Spread the cooled lemon cream over the tart base, add the meringue and flambé or broil for a few minutes.



We Recommend>



A BEAUMES DE VENISE : fruity,
gourmand, elegant, powerful and airy
with a beautiful crimson color.

The tannins in the wine will soften the sweetness of the chocolate. The fullness of the chocolate will give the wine length on the palate and bring out certain characteristics... that you'll just have to discover!

Tip :

Feel free to experiment with different types of chocolate! You can also add crunch with walnut, hazelnut or almond chips. If you wish to make individual portions, remember to reduce the cooking time.

DESSERT

CHOCOLATE FONDANT

▮ INGREDIENTS

- 120 g dark chocolate
- 115 g salted butter
- 2 eggs
- 60 g sugar
- 45 g flour
- 15 g cornstarch, sifted
- 1 pinch of fleur de sel

PREPARATION

Heat your oven to 160°C fan-assisted.

Melt the chocolate and salted butter in a bain-marie. Whisk the sugar and eggs in a bowl. Pour in the melted chocolate and butter. Mix with the flour, corn-flour and fleur de sel.

Butter and flour your baking tin. Pour in the mixture and bake at 160°C for 25 minutes. Check for doneness. Turn out warm, cut out and enjoy.



We Recommend>



A MUSCAT de BEAUMES DE VENISE : very fragrant, with aromas of flowers, citrus and exotic fruits and a magnificent color ranging from pale yellow to golden.

Muscat de Beaumes de Venise wine really is your best bet for fruit-based desserts, so discover this ally of choice!

Tip :

This recipe can be made with any fruit according to your tastes and the season... Peach, pear, raspberry, red fruit, apricot, and for a more exotic touch, think lychee or mango!

DESSERT

STAWBERRY CHEESECAKE

▮ INGREDIENTS

- 300 g heavy cream
- 300 g cottage cheese
- 50 g cornflour
- 300 g strawberries
- 1 packet vanilla sugar
- 180 g speculoos cookies
- 4 medium-sized eggs
- 50 g powdered sugar
- 50 g melted soft butter
- 1 sheet gelatin
- 3 tablespoons juice orange

PREPARATION

Melt the butter in a small saucepan. Coarsely crumble the speculoos cookies (place in a freezer bag, for example, and press down with a rolling pin). Mix the butter with the cookies, and line the bottom of the buttered and parchment-lined springform tin with the mixture. Press down with the back of a spoon and set aside in the fridge for at least 20 minutes.

Soak the gelatine in the orange juice for 3 minutes in a shallow dish. Once the gelatine has softened, wring it out well.

Separate the egg whites from the yolks. Beat the yolks with the sugars until creamy. Stir in the cornflour. Add the crème fraîche, fromage blanc and gelatin. Stir well. Beat the egg whites until stiff. Gradually fold into the cream. Spread the mixture over the cookie base. Set in the fridge for 1 to 1½ hours. Once the cake is set, place the halved strawberries (or thick slices) on top. You can also add a strawberry coulis to taste.



BEAUMES DE VENISE

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HOW TO ENJOY BEAUMES DE VENISE WINES ?

How to serv them ?

Muscat Beaumes de Venise : 43° F - 50° F

Beaumes de Venise red : 57° F - 60° F

Wine paring :

Have you ever tried Muscat de Beaumes de Venise with cheese, Asian food, citrus or chocolate ?

Have you ever tried Beaumes de Venise Red with Mediterranean food, red berries or chocolate ?

How to conserv them ?

Beaumes de Venise Red can be consumed young (after 2-3 years) or consumed later after additional aging, 10-15 years for some of them.

Muscat de Beaumes de Venise can be consumed young but you can also age them for long periods, even maybe a lifetime !

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Interprofession des AOC de Beaumes de Venise

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