

## Magnificent Merlot Brownies

1	stick	Butter, unsalted
½	cup	Unsweetened chocolate
6	tbsp	Grape-seed oil
¼	cup	FLX Merlot Wine Flour
¾	cup	All-purpose flour
3	eggs	Eggs (large)
2	tsp	Vanilla
½	tsp	Salt
1 ¾	cup	Sugar
1	cup	Cream cheese, roughly chopped in cubes
¼	cup	Cocoa
4	cup	Powdered sugar
2	oz	Milk

**Preheat the oven to 350°F.** Grease a 9" x 13" pan, line the base with parchment and set aside. Melt the butter and the chocolate pieces in 4 Tbsp of the Grape-seed Oil and set aside to cool to room temperature, about **10 minutes**. In a large mixing bowl, sift together the Merlot Wine Flour and the all-purpose flour. Set aside. Using an electric mixer, beat the eggs, vanilla and salt together until fluffy and lemon-colored, **about 5 minutes**. Gradually add the sugar and beat until dense and creamy, **about 5 minutes more**. Scrape the cooled chocolate mixture into the egg mixture and fold together gently. Gently fold the flour mixture into the chocolate egg mixture until just combined. Scrape the batter into the prepared pan and bake for **30 minutes** or until a knife inserted into the middle of the cake comes out clean. Cool completely in the pan. Remove the cooled brownie from the pan, top with the frosting and cut into 48 pieces to serve.



## Savory Merlot French Bread

2 cups, plus 3 tbsp. warm water  
4 ½ cups bread flour, plus extra for dusting the work surface  
¼ Cup FLX Merlot Wine flour  
1 tbsp. of dry active yeast  
1 Tbsp plus 1 tsp. Seneca Lake Salt  
1 tbsp. grape-seed oil  
Non-stick cooking spray

### **YIELD: 4 baguettes or 2 round loaves**

In the bowl of an electric mixer fitted with the dough hook attachment, add water and top with flour and yeast. Turn mixer to second speed and mix for **5 minutes**, stopping to scrape down the sides of the bowl as needed. Add salt and mix for **1 additional minute**. Dust work surface with flour and turn out dough with plastic spatula. Knead by hand for **1 minute**. Lightly oil a large bowl and place dough inside. Cover with plastic wrap and allow to sit at room temperature for **30 minutes**. Remove dough from the bowl and place it on the floured work surface. Fold the dough into thirds as you would a business letter and return it to the bowl for an additional **30 minutes**. Dust work surface with flour and turn out dough again. Roughly shape into a rectangle for baguettes or round for boules. Lightly cover the dough with plastic wrap and allow to rest for **20 minutes**. Spray a sheet tray with non-stick cooking spray. Roll dough into desired shape and place onto sheet tray and again lightly drape with plastic wrap. Allow bread to proof in a draft-free, warm area for **45 minutes to 1 hour or until dough has doubled in size**. **Preheat the oven to 400°F.** Lightly score the bread as desired (depth of ¼ to ½-inch) with a single-edged razor blade or a serrated knife, mist with water and bake in preheated oven. **Bake for 15 to 20 minutes for baguettes or 25 to 30 minutes for large boules. After baking, remove bread from oven and let rest for at least 10 minutes.**



## Merlot Pasta and Merlot Wine Sauce

### *For the Merlot Wine sauce:*

2 tbsp Grape-seed oil  
1 cup yellow onion, small dice  
2 tbsp garlic, minced  
2 tbsp red wine, FLX Merlot is best.  
1 (6 oz.) can tomato paste  
2 (14.5 oz.) cans diced tomatoes in juice  
1½ tsp Seneca Lake salt  
1 cup water  
1 bay leaf  
Freshly ground black pepper  
10 basil leaves,

Parmigiano-Reggiano cheese, as desired

Heat oil in a 2-quart pot over medium heat. Add onion and garlic stirring occasionally for five minutes. Add the red wine, followed by the tomato paste, diced tomato, salt, water, bay leaf and pepper. Bring to a simmer and turn down to low heat and cook for **30 minutes**. Remove bay leaf and blend with a stick blender until smooth. Keep warm.

### *For the FLX Merlot wine flour pasta:*

5 egg yolks  
2 whole eggs  
1 Tbsp. Merlot grape-seed oil  
⅔ cup all-purpose flour, plus extra for dusting  
½ cup semolina flour, plus extra for dusting  
1 tsp FLX merlot wine flour  
1 tsp Seneca Lake salt  
1 tbsp water

In a bowl, whisk together eggs and oil. Set aside. In the bowl of an electric mixer fitted with the dough hook attachment, add the flours and salt. Make a well in the center of the flour and pour the egg mixture inside. Mix for 2 to 3 minutes on low speed, adding water to moisten if necessary. Place dough on a floured work surface and knead until a ball is formed. Wrap the dough in plastic wrap and let rest for at least 30 minutes in the refrigerator. Divide the dough into 4 equal portions. Roll dough through a pasta machine, starting at the 0 setting and working up to the #5 setting, dusting with all-purpose flour as needed. Dust the sheets of dough with semolina flour and cut to desired noodle shape. *To finish:* Bring a 1-gallon pot of salted water to a boil. Add noodles and cook for 2 to 3 minutes. Strain through a colander and lightly oil and set aside. Ladle 1 cup of sauce onto a serving bowl and top with pasta. Sprinkle with basil and freshly grated parmesan cheese.

