

THE CHRISTMAS MENU with TENIMENTI CIVA WINES

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Christmas is nearly here – have you decided what to cook for Christmas Eve or Christmas Day? Aren't you sure which wines to pair with the food? Don't worry – we've thought of you and your Christmas menu.

To start, why not try crostini with butter and salmon trout, washed down with Ribolla spumante extra brut, then duck liver and red onion with brioche bread paired with Chardonnay Biele Zôe, followed by millefeuille of Treviso radicchio crêpes and tangy Montasio cheese with Schioppettino. Then, to finish, roast turkey leg with grapes and chestnuts with Biele Zôe Refosco dal Peduncolo Rosso.

The menu was created in collaboration with the Costantini Restaurant in Collalto di Tarcento (Udine)

Starters

**CROSTINI WITH BUTTER AND SALMON TROUT paired with
RIBOLLA GIALLA SPUMANTE EXTRA BRUT**



INGREDIENTS

- Baguette type bread for crostini
- Butter
- Smoked salmon trout – bought ready-to-serve

Slice the fresh bread into 1cm-thick slices and place on a baking sheet. A few minutes at 160 °C will be enough to crisp up the bread. Wait for it to cool, spread over a layer of butter and top with a slice of salmon trout.

THE WINE: serve with the [Ribolla Spumante Extra Brut](#), which will cleanse the palate of the oily notes, and set them off to perfection.

DUCK LIVER AND RED ONION WITH BRIOCHE BREAD paired with BIELE ZÔE CHARDONNAY



SERVES 4

- **400g fresh duck liver** – cut into pieces –
- **500g red onion**
- **160g sugar**
- **2 litres water**
- **pepper to taste**
- **salt to taste**

The making of this recipe is divided into two stages, one dedicated to the preparation of the red onion, leftovers of which can be used for future dishes, and one dedicated to cooking the duck liver.

Preparation of the sweet and sour onion

Fill a pot with two litres of water, half a litre of vinegar, 500g of onion cut into thin segments, 80g of salt, and 160g of sugar. Cook for 15 minutes, then drain the onion from the liquid.

Preparation of the duck liver

Place the duck liver in a non-stick pan and brown over a medium-high heat without adding fat. After browning, cook in the oven for about 7 minutes, at 150 °C.

Place two slices of liver on each plate and garnish with the sweet and sour onion.

THE WINE: accompany with [Chardonnay Biele Zôe](#).

First Course

PANCAKE MILLEFOGLIE WITH RADICCHIO DI TREVISO AND MATURE MONTASIO CHEESE paired with BIELE ZÔE SCHIOPPETTINO



SERVES 4

Pancakes:

- 4 eggs
- Flour
- Fresh milk
- Butter
- Salt to taste

Bechamel:

- **15g butter** – for 250g of bechamel sauce –
- **15g flour**
- **fresh milk**
- **nutmeg to taste**
- **salt to taste**

Pancake filling:

- **150g Treviso radicchio**
- **80g fresh ricotta**
- **40g Montasio cheese (mature)**
- **salt and pepper to taste**

For the pancakes: beat the eggs with the fresh milk. Then add flour a little at a time and mix well together. Finally add the salt. Cook the pancakes in a non-stick pan previously greased with very little butter.

For the bechamel: melt the butter in a pan and add the flour, stirring the ingredients continuously to mix. Then add the milk at room temperature a little at a time, the salt and nutmeg. Cook until boiling, continuing to stir to prevent it from sticking to the bottom.

When the bechamel begins to thicken, reduce the heat to low and cook for about 15 minutes. Remember to stir it from time to time.

For the filling: steam the radicchio, previously trimmed and washed. Once ready, cut into pieces and mix with the ricotta and cheese. Season with salt and pepper.

Fill the pancakes with the filling and fold them into quarters. Arrange in a baking dish, then pour over some bechamel and sprinkle a little Montasio cheese on top. Bake in the oven at 180 °C for 18-20 minutes.

THE WINE: accompany with [Schioppettino Biele Zôe](#).

Second Course

ROAST TURKEY LEG WITH GRAPES AND CHESTNUTS paired with BIELE ZÔE REFOSCO DAL PEDUNCOLO ROSSO



SERVES 4

- 2 small turkey legs
- Salt to taste
- Pepper to taste
- Thyme
- Rosemary
- 2 cloves of garlic
- 150g precooked chestnuts
- 400g white table grapes
- Butter
- Extra virgin olive oil

- **White wine**

Place the turkey legs in an oven dish after having seasoned them with salt, pepper, oil, rosemary and thyme. Add a few knobs of butter to each and roast at 140 °C for an hour and a half. Halfway through cooking, drizzle over the white wine.

Cut the grapes in half and remove the seeds. Heat a little extra virgin olive oil in a non-stick pan and add the grapes and previously heated chestnuts. Cook for two to three minutes, arrange everything on a serving plate together with the sliced turkey, and add a drizzle of oil.

THE WINE: pair with [Refosco dal peduncolo rosso Biele Zôe](#).

Merry Christmas from all of us!

Could it be interesting for you:

None found