



## Recipes

### **Vinifera For Life – Focaccia Bread**

Fresh Yeast	4 oz
Cold Water	44 oz
Bread Flower	4.5 lb
Vinifera For Life Wine Flour	8 oz
Vital Gluten	1 oz
Salt	1.5 oz
Garlic Powder	2 Tbsp
Olive Oil	10 oz
Fresh Rosemary (chopped)	6 Tbsp

- 1.) Dissolve the yeast in the water and top with remaining ingredients
- 2.) With a dough hook blend at slow speed for 3 minutes and then medium speed for 7 minutes
- 3.) Placed the dough in an oiled bowl and let rise for 1 hour
- 4.) Punch down and rest for 20 minutes. Roll out to ½ inch thick
- 5.) Cut into 6” rounds and place on parchment dusted with corn meal.
- 6.) Proof for 30 minutes
- 7.) Stipple the focaccia with your finger and top with your choice of topping:  
Roasted peppers, tomatoes, cracked black pepper, basil, olives, caramelized onions

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### **Vinifera For Life – Bread Machine Recipe**

Water	330 g
Yeast	4.5 g
Shortening	20 g
Bread Flour	445 g
Vinifera For Life Wine Flour	45 g
Salt	8 g
Sugar	13 g
Milk Powder	18 g
Vital Gluten 89%	6.3 g

Makes a 2 lb Loaf

**Lamb's Lettuce with Malivoire Wine Syrup  
And Aceto Ice wine Vinegar**

Lamb's Lettuce	8 Bunch
Mixed Baby Greens	2 Cups
Yellow Beans	125 g
Asparagus Tips	125 g
Grape Tomatoes	8 pcs
Malivoire Rosemary Wine Syrup	2 Tablespoons
Aceto Ice Wine Vinegar	4 Teaspoon

**Method**

Blanch asparagus and yellow beans in boiling salt water for 1–2 minutes and cool under cold water.

Cut both asparagus and beans into spoon size lengths and marinade in wine syrup

Cut tomatoes into quarters

Arrange 2 bunch of lamb's lettuce on the plate and top with baby greens, tomatoes, asparagus and beans

Mist with ice wine vinegar and serve immediately

Makes 4 servings

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**Vinifera For Life – Pork Tenderloin  
With Vinifera Pasta**

Pork Tenderloin Medallions (60–70 g each)	12 pc
Vinifera For Life Cabernet Flour	125 g
Salt and Pepper to Taste	
Oil	60 ml
Malivoire Rosemary Wine Syrup	100 ml

**Method**

Season Medallions and dredge one side with Vinifera For Life Cabernet Flour

Heat oil in an oven proof pan and sear pork – flour side down, for about 2 minutes.

Turn pork over and place in a 375' oven for 5–6 minutes.

Remove from pan and deglaze the pan with Wine syrup to make a glaze

Makes 4 servings

## Vinifera For Life – Pasta

### For the Garnish

Button Mushrooms	125g
Corn Kernels	60 g
Crushed Garlic	1 clove
Toasted Pine Nuts	30 g
Sliced Proscuitto	125 g
Capers	2 tbsp
Chopped Fresh Basil	6 leaves
Upper Canada Cheese Ricotta	200 g
Oil	60 ml
Salt and Pepper to taste	

### For the Pasta

All Purpose Flour	400g
Vinifera For Life Blend	100g
Whole Eggs	6

### Method

#### Pasta

Blend flours and egg by hand on a clean surface for 5 – 6 minutes.

Let dough rest for 1 hour, then roll and cut.

Cook in boiling salt water for 2–3 minutes and then cool under cold running water

#### Pasta Dish

Sauté mushrooms, garlic and corn in oil for 2 minutes

Add pine nuts and proscuitto and sauté for 1 more minute.

Add capers, basil and cooked pasta and stir until everything is hot and then add ricotta cheese and seasoning.

Place pasta on warm plate and top with 3 pork medallions, wine syrup gaze and garnish.

Serves 4

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## Frozen Malivoire Rosemary Wine Syrup Yogurt

Plain Yogurt	750 ml
Wine Syrup	250 ml
Ripe Pears	1 pc
Vinifera For Life Ice Wine Powder	1 tsp
Ground Bee Pollen	1 tsp

Mix yogurt and wine syrup in a bowl and place in freezer. Stir in freezer every 20 minutes until frozen.

Slice pears and arrange on dessert plate.

Top with frozen yogurt and dust with Ice Wine Powder and Bee pollen