

**STEENBRUGGE TRIPEL PAIRING:  
Chicken & Vegetable Potpie with Rosemary Thyme Crust**

4 sheets frozen puff pastry  
1 Tablepoon minced Thyme  
1 Tablespoon minced Rosemary  
1 egg, beaten  
1 Whole Chicken Breast on the Bone, with the skin  
Kosher Salt and Freshly Cracked Black Pepper  
2 tablespoons vegetable oil  
4 Tablespoons Butter  
4 Tablespoons Flour  
1 quart Chicken Stock  
1 cup Heavy Cream  
1 tablespoon minced garlic  
1 small yellow onion, minced  
1 cup frozen green peas, cooked  
1 cup carrots, peeled and chopped

**Directions**

Preheat oven to 400 degrees F.

Season chicken with salt and pepper. Brush with oil and roast for 30 minutes until chicken is cooked and skin is crispy. Completely cool the chicken, pull it off the bone, and dice into ½ inch pieces.

In a large saucepan, melt butter and sauté the garlic and onion for 1 minute. Slowly add flour, stirring for 1 minute with a wooden spoon. Do not allow the roux to brown. Switch to a whisk and slowly add Chicken stock, whisking until thickened. Add peas, carrots, and cut up chicken. Stir in the cream and season with salt and pepper to taste. Remove from heat. Fill 4 individual dishes or 1 oven-proof dish with chicken mixture. Trim Puff Pastry so that it is 1 inch larger than your baking dish on every side and drape over the baking dish. Sprinkle the top with the minced thyme and rosemary. Brush with beaten egg.

Bake for 20 minutes until the puff pastry is puffed and golden brown.

**RODENBACK PAIRING:  
Winter Salad of Tuscan Kale with Oranges, Hazelnuts and Meyer Lemon  
Vinaigrette**

**Salad**

2 heads Tuscan Kale (Also called Lacinato or Dinosaur Kale)  
2 Navel Oranges, Segmented  
½ cup hazelnuts, toasted and chopped  
2 Tablespoons shallot, minced

### Dressing

Zest and juice of 1 Meyer lemon

¼ cup Extra Virgin Olive Oil

1 tsp honey

pinch hot pepper flakes

Kosher salt and freshly ground black pepper

Make the dressing. Combine all dressing ingredients in a small container with an airtight lid. Shake vigorously and set aside.

Make the salad. Segment the oranges by slicing off the top and bottom and running a pairing knife between the flesh and the pith of the orange. Holding the orange in one hand, slide the pairing knife in between the flesh and the membrane separating each segment into a bowl. Remove the ribs from the kale and wash and dry it well. Stack the leaves on top of one another and slice into thin ribbons. Add hazelnuts and shallots and toss to combine. Dress with half of the dressing and toss to combine. Add more dressing as needed.

### **Palm Ale Pairing:**

#### **Creamy Butternut Squash Soup with Curried Yogurt**

##### Ingredients

2 tablespoons butter

1 small onion, chopped

2 garlic cloves, chopped

2 pounds butternut squash, peeled and cut into ½ inch pieces

1 quart chicken stock

1/4 cup fresh orange juice

Kosher salt and freshly ground pepper

1 cup 2% Greek Yogurt

¼ tsp curry powder

##### Directions

Melt butter in a large saucepan over medium heat. Cook onion until fragrant, about 2 minutes. Add, garlic, and squash; cook, stirring occasionally, until fragrant, 6 to 8 minutes. Stir in the chicken stock. Bring to a boil; reduce heat. Simmer until squash is tender, approximately 15 minutes.

Using an immersion blender, blend the soup until smooth. Stir in juice and 1 1/2 teaspoons salt.

Combine the Yogurt and the curry powder.

Serve hot, with curried yogurt, and pepper.

**Theakston's Old Peculiar Pairing:  
Beef Bolognese with Handcut Papardelle and Shaved Parmesan**

Beef Bolognese

Serves 6

5 tablespoons unsalted butter  
5 tablespoons extra-virgin olive oil  
2 cups finely chopped onions  
 $\frac{3}{4}$  cup finely chopped celery  
 $\frac{3}{4}$  cup finely chopped carrots  
Kosher salt and freshly ground black pepper  
2 cloves garlic, minced  
1 pound ground beef  
1  $\frac{1}{3}$  cups tomato paste  
1 cup whole milk  
2 cups red wine  
1 28 oz can whole, peeled tomatoes, drained  
4 cups beef stock

Fresh Store-bought Lasagna sheets, cut into strips

Shaved Parmesan

1. Combine the butter and olive oil in a large, heavy saucepan over medium heat. Add the onions, celery and carrots, season with salt and pepper and cook, stirring constantly for approximately 10 to 15 minutes.
2. Add the garlic, and just before it starts to brown, add the beef. Season with salt and pepper. Cook, stirring occasionally, until the meat is thoroughly browned, about 25 minutes. Stir in the tomato paste and cook for 5 minutes. Add the milk and simmer approximately 10 to 15 minutes. Add the wine and simmer until the pan is almost dry. Stir in the tomatoes and the stock, scraping the bottom of the pan with a wooden spoon. Bring to a simmer and cook for 2 hours, stirring occasionally. Skim the fat off the surface. Toss with al dente papardelle and serve with shaved Parmesan.

**Boon Framboise Lambic  
Chocolate Espresso Chunk Brownies**

Ingredients

1 pound unsalted butter  
1 pound plus 10 oz semisweet chocolate chunks  
6 oz unsweetened chocolate  
6 extra-large eggs  
3 tablespoons instant coffee granules  
2 tablespoons vanilla extract

2 1/4 cups sugar  
1 1/4 cups all-purpose flour  
1 tablespoon baking powder  
1 teaspoon salt

#### Directions

Preheat oven to 350 degrees F.

Butter and flour a 12 x 18 x 1-inch baking sheet.

Melt the butter, 1 pound of chocolate chips, and the unsweetened chocolate in a medium bowl over simmering water. Allow it to cool slightly. In a large bowl, stir, but do not beat, together the eggs, coffee, vanilla, and sugar. Stir the warm chocolate mixture into the egg mixture and allow it to cool to room temperature.

In a medium bowl, whisk together 1 cup of flour, the baking powder, and salt. Add to the cooled chocolate mixture. Toss the walnuts and 10 ounces of chocolate chunks in a bowl with 1/4 cup of flour, then add them to the chocolate batter. Pour into the prepared baking sheet.

Bake for 20 minutes, then bang the baking sheet against the oven shelf to force the air to escape from between the pan and the brownie dough. Bake for another 15 minutes, until a toothpick comes out clean. Allow to cool thoroughly, refrigerate, and cut into 20 large squares.

#### **Arcobrau Zwickl Pairing: Aged Gouda Mac and Cheese**

#### Ingredients

Kosher salt  
1 pound spiral pasta or shells  
1 quart milk  
1 stick unsalted butter, divided  
1/2 cup all-purpose flour  
12 ounces Gouda, grated (4 cups)  
8 ounces extra-sharp Cheddar, grated (2 cups)  
1/2 teaspoon freshly ground black pepper  
1/4 teaspoon ground nutmeg  
3/4 cup Breadcrumbs

#### Directions

Preheat the oven to 380 degrees F.

Bring a large pot of water to a boil and salt it generously. Add the pasta and cook according to the directions on the package, 6 to 8 minutes. Drain well.

Meanwhile, heat the milk in a small saucepan and melt 6 tablespoons of butter in a large pot and add the flour. Cook over low heat for 2 minutes, stirring with a whisk. While whisking, add the hot milk and cook until thickened and smooth, about 2 minutes. Off of the heat, add the Gouda, Cheddar, 1 tablespoon salt, pepper, and nutmeg. Add the cooked macaroni and stir well. Pour into a 3-quart baking dish.

Melt the remaining 2 tablespoons of butter, combine them with the bread crumbs, and sprinkle on the top. Bake for 30, or until the sauce is bubbly and the macaroni is golden on the top.