



# LATTE VINO™

*A truly unique syrup for Coffees, Teas & Desserts*

## Latte Vino® Grilling Sauce

Mix equal parts Latte Vino and whole grain mustard (or good deli mustard) for a magnificent grilling sauce for pork, chicken or shrimp.

## Pan Seared Chicken with Latte Vino® Mustard Glaze

2 chicken breasts boned and skinned  
Or 4 chicken thighs boned and skinned  
½ cup whole grain mustard or good deli mustard  
½ cup Latte Vino® wine syrup  
olive oil (about 2 tbsp)  
½ cup Champagne or dry white wine  
Rinse chicken and pat dry with paper towel and place in a mixing bowl. In a separate small bowl mix mustard and ¼ cup Latte Vino thoroughly. Pour mustard mixture over the chicken and coat all pieces thoroughly. Heat a sauté pan or iron skillet to medium heat. Once the pan is hot, spray with non-stick cooking spray then drizzle with olive oil. Immediately place the chicken in the pan saving any leftover mustard mixture to add later. Cook until golden brown on both sides. Remove the chicken from the pan. Add the Champagne to the pan and deglaze – dissolving all the browned bits from the pan. Add the remaining ¼ cup Latte Vino and mustard mixture. Increase the heat to high and cook until liquid is reduced to a thick syrup consistency. Spoon the glaze over the chicken and serve. **This recipe also works great with pork or shrimp!**

## Champagne Carrots with Coriander and Latte Vino®

2 tbsp butter  
1 pound carrots, peeled and cut into thin rounds  
¼ cup chicken stock  
½ cup Champagne or dry white wine  
1 tbsp. Latte Vino® wine syrup  
1 tsp ground coriander  
Pinch of Salt  
1 tbsp fresh lemon juice  
Melt the butter in a heavy saucepan on medium low heat. Sauté the carrots until they begin to brown. Add the chicken stock, champagne, coriander, salt and Latte Vino. Cook until the liquid is almost gone. Stir in lemon juice while hot and serve

## Bananas Nut Vino

4 tbsp butter  
4 ripe bananas peeled and sliced lengthwise  
fresh nutmeg  
¾ cup Deco Hazelnut Sherry or good cream sherry or a good tawny port  
¼ cup Latte Vino®  
½ cup pecan halves  
Good vanilla ice cream  
Over medium heat melt butter in sauté pan. Add bananas – cook on both sides just until edges start to soften. Grate about ½ tsp fresh nutmeg over bananas. Add Sherry and Latte Vino. Reduce until thick syrup. Remove Bananas and put over ice cream. Add Pecans to remaining syrup in the pan and heat for just a minute or two. Pour pecan syrup over the bananas on the ice cream.  
This is also excellent over goat cheese or brie

## Latte Vino® Bread Pudding

4 cups bread - dried and cubed  
4 eggs  
1 cup milk  
¼ cup orange juice  
¼ cup Latte Vino syrup  
½ cup sour cream  
¼ cup brown sugar  
2 to 3 tsp vanilla – sounds like a lot but I really do use that much  
½ tsp nutmeg  
¼ tsp cinnamon  
¼ tsp allspice  
1 cup pecans (halves or chopped)  
Blend all ingredients except the bread and pecans well. Taste the mixture. If it needs to be sweeter, add more brown sugar or Latte Vino. Should taste sort of like a really good eggnog. Put bread in a 11x 17 baking dish (I prefer glass baking dish if you have it). Pour blended ingredients over the bread and soak for at least an hour in the refrigerator. Bake for 30 minutes on 350 degrees. Then top with pecans and drizzle Latte Vino over the top just to get a little on the pecans. Bake for 10 to 15 minutes more. Serve with a drizzle of Latte Vino. You can omit the pecans if you want or you can add about 1 ½ cup peeled and thinly sliced apples to the mixture at the beginning.

## Latte Vino® Apples with Brie in Fillo

3 Granny Smith Apples peeled and sliced  
½ cup Latte Vino  
8 oz brie  
About 12 sheets fillo (phyllo) dough thawed overnight  
½ stick butter melted  
½ cup pecans – toasted and chopped (optional)  
Preheat oven to 350 degrees.  
Sauté the sliced apples in the Latte Vino until just slightly softened. While apples are sautéing, prepare the fillo. Lay out 2 to 3 sheets on an un-greased cookie sheet. Brush melted butter over entire surface of the fillo, lay down 2 to 3 more sheets on top and repeat until you have about 12 sheets buttered. Place the cheese in the middle of the fillo dough. Pour sautéed apples over cheese and fold fillo up and around the cheese and apples and tie with cotton string. Bake at 350 degrees for about 30 minutes (until golden brown). When serving, top with toasted pecans and a drizzle of Latte Vino.

## TOASTING PECANS

Place pecans on baking sheet and bake at 350 degrees for about 10 minutes. Check often, pecans can burn very quickly.  
FILLO DOUGH NOTE: For best results, thaw frozen fillo dough overnight in the refrigerator. If thawed at room temperature, the sheets tend to stick together. Fillo dough dries out quickly and can crack when exposed to air. Keep the stack of fillo sheets covered with plastic wrap or a damp cloth, and work quickly as the sheets are removed from the stack. Unused fillo dough can be refrozen.

## Latte Vino Vinaigrette

Mix ¼ cup Latte Vino and ¼ cup balsamic vinegar for a wonderful vinaigrette.

Latte Vino Vinegrete

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