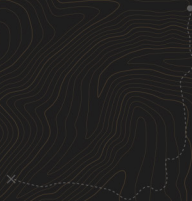




# **WILDLY DELICIOUS:**

## **Recipes for the Untamed**

*by Sassoregale*



In the Tuscan countryside of Italy, local cowboys called *butteri*, and wild boars known as *Cinghiale*, roam the Mediterranean scrubland.

The Tuscan *Cinghiale* is our brand emblem and represents our bold and untamed soul.

We encourage you to be adventurous — and unleash your inner chef with these authentic recipes.





TENUTA  
SASSOREGALE

## Oven-Roasted Chicken Curry

### Ingredients (serves 4)

- **6-10 chicken** thighs (skin on) • **8 oz.** coconut milk • **7 oz.** chickpeas, drained
- **1 oz.** vegetable or coconut oil • **6-10** cherry tomatoes • **1 cup** chopped onion
- **2 red Thai** chilis (bird's eye), chopped • **10-12** garlic cloves
- **1/2 tsp.** red chili powder • **1/2 tsp.** turmeric powder • **2-3 tsp.** curry powder
- **10-15** curry leaves (as desired) • **Salt**, to taste

### Method

Preheat oven to 350°F. Grab a 10 to 12-inch carbon steel pan. To the pan, add the oil, tomatoes, onion, chilis, garlic and chicken thighs. Add red chili powder, turmeric, curry powder and curry leaves and salt to taste. Be sure the thighs get a nice coating of the powdered spices. Place pan in oven and bake for one hour. Remove from oven, add chickpeas and coconut milk, and stir. Bake an additional 30 minutes to one hour. Serve with your favorite rice.



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## Baked Salmon Fillets

### Ingredients (serves 4)

- **3 - 4** skinless salmon fillets (6 oz. each) • **8-12** asparagus spears • **3 oz.** lemon juice
- **2 oz.** melted butter • **1 oz.** vegetable oil • **1 oz.** Sassoregale Vermentino
- **1/2 tsp.** sea salt • **1/2 tsp.** black or white pepper

### Method

Preheat oven to 400°F. Season both sides of fillets with oil, salt and pepper. In a separate bowl, combine lemon juice and butter. Place seasoned fillets in the center of a deep-dish pan, add asparagus spears to sides. Gently pour half the lemon-butter over salmon and asparagus. Place pan in oven for 12-15 minutes, or until the salmon flesh turns opaque and flakes easily. While salmon bakes, add Vermentino wine to remaining lemon-butter mixture. Drizzle mixture over salmon and veggies right before serving.



## Oven-Roasted Chicken and Brussels Sprouts

### Ingredients *(serves 4)*

- Ingredients for the Chicken Marinade** • **2 tbsp.** olive oil  
 • **2 garlic** cloves, chopped • **2 tbsp.** parsley, chopped • **2 Tbsp.** lemon juice  
 • **1 tbsp.** Dijon mustard • **Salt** and pepper to taste

- Ingredients for Chicken and Brussels Sprouts** • **4-6** chicken thighs, preferably skin-on, boneless • **1 lb.** whole Brussels sprouts • **2 tsp.** olive oil • **Salt** and pepper to taste

### Method

Place marinade ingredients into an extra-large zip-style bag. Add boneless chicken thighs. Seal bag properly and place in refrigerator for 8-12 hrs. Remove chicken from marinade and set aside. Discard marinade.

Preheat oven to 400°F. Rinse Brussels sprouts, slice off each bottom and cut each vertically in half. Place Brussels sprout halves in 10-inch carbon steel pan and add olive oil, salt and pepper. Move sprouts to the sides of pan and place marinated chicken, skin-side-up, in center. Bake for 25-30 minutes, or until the skin is golden brown.



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Venture Responsibly. Sassoregale red and white wine. Imported by SM USA Inc., Miami Beach, FL.