



WINE + APPS!

WORLD CLASS WATCH PARTY



Wine Appetizers Celebrating Each 2026 Host Country

BLACK TRUFFLE POUTINE

WILLAMETTE VALLEY
VINEYARDS

Black Truffle Poutine

INGREDIENTS

5-6	<i>russet potatoes – large, cleaned</i>
2½ cups	<i>unfinished cheddar cheese curds – make sure they are “squeaky”</i>
1 quart	<i>brown truffle gravy – recipe follows*</i>
1-1½ oz. wt.	<i>local black or white truffles – for brown gravy and garnish</i>
1 quart	<i>vegetable oil – for frying</i>
	<i>kosher salt to taste</i>
	<i>cracked black pepper to taste</i>
2 Tbsp.	<i>green onion – thin sliced rings</i>

METHOD

Cut your potatoes into 5/8" fries. Rinse in cold water, then let soak in ice water for 2 hours or overnight.

Heat the truffle brown gravy on medium-low flame and bring to a slow simmer. Reduce heat and let rest hot until needed.

In a Dutch oven or large cast iron pan, heat vegetable oil to 350° F, measuring with a thermometer. Drain the thick-cut fries and lay on a paper towel. When temperature is achieved, gently place the fries into the oil. Using a slotted spoon or metal spider skimmer, turn them in the oil to create an even golden brown crust.

Remove them from the oil and place on a cooking tray lined with paper towels to help remove any excess oil.

For a traditional texture, fry the potatoes a second time in the hot oil. If using an air fryer, the aim is for a crunchy exterior with a soft inside. Season with salt to taste, but use sparingly as the gravy and cheese curds both contain salt.

Place about ½ of the fries into a serving dish, then layer 2/3 of the cheese curds on top. Layer the last of the potato fries and then the remaining cheese curds. Ladle ½ of the brown truffle gravy over the whole mixture. The hot gravy should start to melt the cheese curds. Save the remaining gravy for dipping.

Shave the remaining local truffles over the whole dish, sprinkle with black pepper, and garnish with the sliced green onions. Serve hot, and enjoy!

Brown truffle gravy recipe on next page



CHEF DJ'S PAIRING RECOMMENDATIONS

Estate Pinot Noir

Whole Cluster Pinot Noir

Dijon Clone Pinot Noir

Recipe by Wine & Culinary Director DJ MacIntyre | Yield: 4 servings

WILLAMETTE VALLEY
VINEYARDS

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*TRUFFLE GRAVY

1 quart	beef stock
3 Tbsp.	beef tallow, lard or ghee
3 Tbsp.	all purpose flour or sourdough starter discard
1	white onion – diced ½ inch
1	carrot – diced ½ inch
2 ribs	celery – diced ½ inch, with leaves
4-5	cremini mushrooms – sliced thin
2 Tbsp.	tomato paste
2 cups	red wine
¼ cup	lite soy sauce
2-3 each	bay leaves
3-4 sprigs	thyme – fresh
2-3 sprigs	parsley – fresh, rough chopped with stems
2 each	cloves – whole
1 tsp.	black pepper – ground
1 Tbsp.	kosher salt
2 Tbsp.	local black or white truffle – from above recipe – grated

METHOD

In a heavy-duty sauté pot, add your tallow, lard or ghee. Heat over medium-high heat and add the chopped onion, carrot and celery. Sauté the mirepoix until slightly caramelized and the onions are translucent. Add tomato paste and continue to caramelize for about 3 minutes.

If you are using flour, add it now. If you are using sourdough starter discard, wait to add. With a wooden spoon, mix the flour into the tomato mixture, reduce heat to medium and continue to stir for 4 minutes while the flour and tomato thicken into a roux. Deglaze with red wine, add the mushrooms, soy, herbs and seasoning, incorporating them well into the mixture.

If you are using sourdough starter discard, mix 3 tbsp in a small bowl with ½ cup of beef stock to incorporate. Add all the beef stock (and starter stock if using) to the sauté pan. Stir well to get all the bits off the bottom of the pan. Lower the heat to a simmer and cover. Leave to simmer for 30-45 minutes, stirring occasionally.

When brown gravy is the consistency to adhere lightly to the back of a spoon, remove from heat and strain through a fine mesh strainer. Micro plane in your truffle. Let cool to room temperature and then refrigerate until needed.