



HERITAGE

Estafe



Moonshine Madness - Pork Rib Marinade

- ½ Cup Brown Sugar
- ½ cup Moonshine Madness coffee/chocolate liqueur
- ¼ cup Soy Sauce
- 2 teaspoons Ground Ginger
- ½ teaspoon Ground Cinnamon
- ½ teaspoon Cayenne Pepper
- ½ teaspoon Salt
- 600g spareribs

Place spareribs in a pot with enough water to cover. Bring water to boil. Reduce heat and simmer for about 50 mins or until tender. Roast in a preheated oven at 180 degrees.

Whisk together ingredients for marinade. Drain ribs and pat dry. Brush ribs with marinade. Place on a rack in a roasting pan. Turn every 10 minutes basting each time in marinade. Cook for about 1 hours until done and glazed.

Moonshine Madness - Espresso Martini

- 1 shot Moonshine Madness
- 2 shots Vodka
- 1 shott Espresso Coffee
- 1 tbsp Sugar Syrup (optional)
- Chocolate coated Coffee Beans

Measure all ingredients into a cocktail shaker. Add ice and shake vigorously. Strain into martini glass. Garnish with coffee bean



Mulled Spiced Wine

- 1 Bottle Heritage Club Red wine
- 4 Cloves
- 1 Cinnamon stick
- Roughly grated rind of 1 Orange
- Roughly chopped Apple (skin on)
- 1 tspn Nutmeg
- 1 tspn Ginger

Add all above in a pan to heat, not quite to boiling. Serve.

Moonshine Madness - Affogato

Place 2 small scoops of ice cream (coffee, chocolate or vanilla) in a coffee cup, then pour 3 tablespoons of Moonshine Madness.

Top with shaved dark chocolate and chopped hazelnuts.

Moonshine Madness - Tiramisu (Serves 6)

- 3 eggs, yolks and whites separated
- 1/2 cup caster sugar
- 1/2 tsp vanilla extract
- 8 oz / 250g mascarpone
- 1 1/4 cups hot Moonshine (optional – add extra coffee)
- 2 tbsp (or more!) Moonshine Madness - extra
- 6.5 oz / 200g (24 - 30) lady fingers, pavesini or savoiardi biscuits
- Cocoa, for dusting

Beat yolks and sugar in stand mixer on medium high for 12 minutes or until white and thick. Add vanilla and mascarpone, beat until just combined. Transfer mixture to a bowl, set aside.

Clean bowl and whisk. Beat egg whites until stiff. Fold 1/3 of the yolk mixture into the egg whites. Then gradually fold the remaining yolk mixture in and mix until just combined.

Quickly dip biscuits in hot Moonshine Madness/coffee and line the bottom of a 8"/20cm square dish. Spread over half the cream, then top with another layer of coffee dipped biscuits. Spread with remaining cream.

Cover, refrigerate for at least 3 hours, preferably overnight. Dust with cocoa powder just before serving. Drizzle with the extra Moonshine - either before you cut or after placing onto serving plates.

Bootleggers Tawny Port Pears

- medium, barely ripe pears (Bartlett, Anjou, Bosc)
- 3–1/2 cups Heritage Bootleggers Tawny Port
- 1 cup water
- 1–1/4 cups sugar
- 2 teaspoons vanilla extract
- 3 tablespoons lemon juice
- 6 large strips lemon zest (1/2-inch wide x 2-inches long)
- 1 cinnamon stick
- 6 whole cloves

Place the port, water, sugar, vanilla, lemon juice, lemon peel, cinnamon stick and cloves in a deep saucepan and bring to a boil over medium-high heat.

Optionally, peel the pears. Leave the stems on. Using an apple corer, hollow out the core. Cut a thin slice from the bottom of each pear so they'll stand upright for serving.

Place the pears in the pan and lower the heat to medium so that the liquid simmers gently. Cook, turning gently and basting every 3 minutes for even flavour and colour, until the pears are tender when pierced with a thin knife, 12 to 18 minutes. Remove from the heat and allow to cool for 10 minutes in the liquid.

Transfer the pears to a platter and continue cooking the poaching liquid until it reduces to the consistency of maple syrup. To serve, make a small pool of syrup on each serving plate, set a pear on top and drizzle with a bit of extra syrup.

Moonshine Madness Cookies

- 225g softened butter
- 300g sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 8 tablespoons Moonshine Madness
- 330g plain flour
- 60g cocoa powder
- 11.25 teaspoons baking soda
- .25 teaspoon salt
- 175g almond or other nuts or white choc chips
- 90g milk choc chips

Cream butter, sugar, eggs and vanilla until fluffy.

Add Moonshine Madness and mix.

Add flour, cocoa powder, baking soda, salt and mix until combined.

Fold in choc chips/nuts. Refrigerate for 4-6 hours.

Roll into balls. Set on baking sheet and bake at 350F (175C) for 10 minutes.

Moonshine Madness Mousse

- 200g milk chocolate chopped
- 2/3 cup thickened, whipped cream
- 1 tablespoon Moonshine Madness
- 2 eggs, separated
- 2 tablespoons caster sugar
- Whipped cream to serve
- Grated Chocolate to serve

Melt chocolate in microwave. Add Moonshine to chocolate. Add egg yolks and half cream. Stir. Fold in remaining cream. Using electric mixer, beat egg whites for 3 or 4 minutes until soft peaks. Add sugar, beat until glossy. Fold half egg white mixture into choc mixture. Fold in remaining egg white mix. Spoon into 4 x 1/2 cup capacity tea cups. Refrigerate for 3 or 4 hours until set. Top with whipped cream and grated chocolate.

