

Hill Family Estate Wine Club Selections

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PROPRIETOR'S MESSAGE

Greetings from Hill Family Estate –

Vintners are expecting 2014 to emulate the classic vintage of 2012 – where harvest arrived early with bountiful yields of high quality fruit. After receiving some much needed rain to replenish the valley's water supply and end the draught, warmer weather is on its way which will accelerate growth in the vineyards.

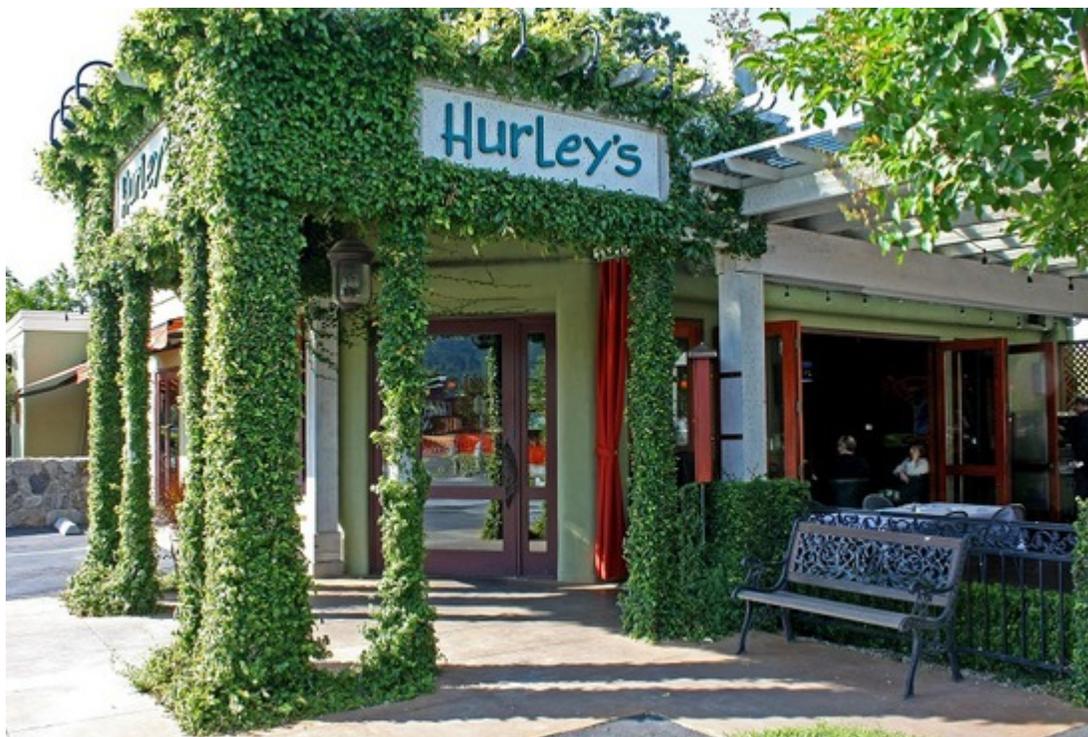
May & June will be extremely busy for our hospitality team. During the last weekend of May, Hill Family Estate will be participating in the 2nd annual Bottlerock festival, where guests come from all over the country to enjoy the very best in music, food and wine. This year, 45 musical artists will be performing over the 3-day period, and we'll be pouring our 2012 "Carly's Cuvee" Chardonnay and 2012 Barrel Blend at the event. We would love for you to come see us!

Each year "Auction Napa Valley" brings vintners and consumers together to raise money for good causes in the valley. This year, Hill Family Estate paired with NBC's "The Voice," and created a package where guests will have the chance to see a live filming of the show in Hollywood, and meet the talented coaches that mentor the shows contestants and help them fulfil their lifelong dream of receiving a recording contract. Auction is taking place during the first weekend of June at the Meadowood resort.

We hope you enjoy this quarters wine selection, and as always we greatly appreciate your continued support of Hill Family Estate.

With our kindest regards,

The Hill Family
(Doug, Darci, Ryan, Carly, Nicole, Landon & Charlotte)



HURLEY'S RESTAURANT

Hurley's is truly a seasonal wine-country style restaurant that focuses on the flavors of the Mediterranean. It's lively bar and expansive outdoor patio is a favorite among local winemakers or anyone who enjoys al fresco dining in the Napa Valley. The cozy dining room, enhanced by a stone fireplace and large windows, is welcoming all year long.

Chef/Owner Bob Hurley and General Manager/Business Partner, Jerry Lampe have created a casual, white-tablecloth establishment where great food, wine and service come together. From an intimate dinner to a large celebration, every meal at Hurley's Restaurant is, in some way, a special food and wine event.





HILL FAMILY
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Tasting Notes for Crossroads Mixed Bottle Club

~ Please see our website at hillfamilyestate.com for full descriptions ~

2011 Napa Valley Cabernet Sauvignon

Production: 1,752 cases

Composition: 84% Cabernet Sauvignon, 10% Merlot & 6% Petit Verdot

Vineyards: Guck, Red Door, Beau Terre, Jaeger, Holtan, Bardessono, Scala, Hansen, Windy Flats, SCREI, Losey & Knubis

Appellations: Atlas Peak, Oak Knoll & Yountville

Cooperage: 3% new American oak (Radoux Appalachian oak), 9% new French oak (Taransaud and Demptos), 9% new Hungarian oak (Trust and Demptos), 25% Stavin French oak, 56% neutral French, Hungarian, and American oak

Alcohol: 14.8%, TA 0.57, pH 3.80

Bottled: 6/7/2013

Release date: December 2013

Release price: \$55.00

2011 was a very cool growing year after heavy spring rains, and with rains from the middle of September into October, right when one would prefer to have lovely weather. Happily, the high elevations such as Baker vineyard really came together with beautiful flavors and ripe tannins towards the end. The Petit Verdot was dense and chewy, and the Merlot from Guck, Red Door and Beau Terre all contributed rich layers. Many intense blending sessions later, we have created this beautiful Cabernet Sauvignon that will be enjoyed for years to come.

Winemaker Alison Doran's Tasting Notes: This wine opens nicely with elegant oak, hints of blackberry, cedar, and a black licorice aroma that builds steadily. The palate is quite young, and somewhat restrained. However, the complex mouth feel it had at bottling is building back slowly around its core of deep black cherry and blueberry fruit. The tannins are balanced and graceful giving the wine nice organization.



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2012 Barrel Blend

Production: 8,000 cases

Composition: 65% Merlot, 9% Syrah, 9% Malbec, 5% Petit Verdot, 5% Cabernet Sauvignon, 4% Zinfandel & 3% Petit Sirah.

Vineyards: Beau Terre, Red Door, Lazar, Beau Terrior, Baker, Smith, Mogambo, Bardessono.

Appellations: Oak Knoll, Yountville, Wooden Valley, Atlas Peak, Carneros.

Elevation: Valley floor – 1500 ft.

Cooperage: Aged 14 months in barrel - 20% new oak (10% American, remainder in French).

Alcohol: 14.8%, TA 0.59, pH 3.69

Bottling date: 12/10/13

Release date: March 2014

Release price: \$28.00

The Hill Family Estate Barrel Blend is put together with the help of Kyle Knox, a great surfer and a wine professional, who loved the idea of “being in the barrel” as both a wine term, and a surfing term. 2012 was a great year especially for Merlot that just burst with berry fruit and great color. The Petit Sirah was again a great asset for density and texture, and in combination with the Zinfandel from Wooden Valley, really added perky spice to our lovely base of Merlot and Cabernet Sauvignon.

Winemaker Alison Doran’s Tasting Notes: Wow – this is a big wine. Deep black cherry and boysenberry fruit are under laid by spicy vanilla flavored oak. Fitting into the picture are raspberry, plum, licorice, and chocolate. The wine has a well-constructed young palate, with fruit crammed into the structure to form an intense ripe blackberry-boysenberry center.

2013 Albarino

Production: 366 cases

Composition: 100% Albarino

Vineyards: Stewart Ranch

Appellation: Napa Valley 100%

Elevation: Valley floor

Cooperage: Stainless Steel

Alcohol: 13%



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TA: 0.62 g/L

pH: 3.34

Release price: \$28.00

Stewart Ranch down in Napa Carneros has its toes in the estuary south of Napa, and stays cool and breezy. Long cool growing seasons give depth of flavor and hold acidity. Albarino itself is an uncommon variety in California, but it is well known in Spain where it is grown in Galicia. Its zippy acidity and light floral notes make it a natural companion to tapas and fresh seafood.

Winemaker Alison Doran's Tasting Notes: Albarino has an unfamiliar profile to most people, with its aromas of vanilla and ceanothus, melon and orange blossom. The wine is crisp and clean and though the texture is bright and fresh, it has a welcome viscosity across the mid palate. Flavors run to tart apple, and anise with some honey and even a little basil to make this a very interesting wine.

Tasting Notes for Crossroads Reds Club

~ Please see our website at hillfamilyestate.com for full descriptions ~

2011 Napa Valley Cabernet Sauvignon

Production: 1,752 cases

Composition: 84% Cabernet Sauvignon, 10% Merlot & 6% Petit Verdot

Vineyards: Guck, Red Door, Beau Terre, Jaeger, Holtan, Bardessono, Scala, Hansen, Windy Flats, SCREI, Losey & Knubis

Appellations: Atlas Peak, Oak Knoll & Yountville

Cooperage: 3% new American oak (Radoux Appalachian oak), 9% new French oak (Taransaud and Demptos), 9% new Hungarian oak (Trust and Demptos), 25% Stavin French oak, 56% neutral French, Hungarian, and American oak

Alcohol: 14.8%, TA 0.57, pH 3.80

Bottled: 6/7/2013

Release date: December 2013

Release price: \$55.00



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2011 was a very cool growing year after heavy spring rains, and with rains from the middle of September into October, right when one would prefer to have lovely weather. Happily, the high elevations such as Baker vineyard really came together with beautiful flavors and ripe tannins towards the end. The Petit Verdot was dense and chewy, and the Merlot from Guck, Red Door and Beau Terre all contributed rich layers. Many intense blending sessions later, we have created this beautiful Cabernet Sauvignon that will be enjoyed for years to come.

Winemaker Alison Doran's Tasting Notes: This wine opens nicely with elegant oak, hints of blackberry, cedar, and a black licorice aroma that builds steadily. The palate is quite young, and somewhat restrained. However, the complex mouth feel it had at bottling is building back slowly around its core of deep black cherry and blueberry fruit. The tannins are balanced and graceful giving the wine nice organization.

2012 Barrel Blend

Production: 8,000 cases

Composition: 65% Merlot, 9% Syrah, 9% Malbec, 5% Petit Verdot, 5% Cabernet Sauvignon, 4%, Zinfandel & 3% Petit Sirah.

Vineyards: Beau Terre, Red Door, Lazar, Beau Terrior, Baker, Smith, Mogambo, Bardessono.

Appellations: Oak Knoll, Yountville, Wooden Valley, Atlas Peak, Carneros.

Elevation: Valley floor – 1500 ft.

Cooperage: Aged 14 months in barrel - 20% new oak (10% American, remainder in French).

Alcohol: 14.8%, TA 0.59, pH 3.69

Bottling date: 12/10/13

Release date: March 2014

Release price: \$28.00

The Hill Family Estate Barrel Blend is put together with the help of Kyle Knox, a great surfer and a wine professional, who loved the idea of “being in the barrel” as both a wine term, and a surfing term. 2012 was a great year especially for Merlot that just burst with berry fruit and great color. The Petit Sirah was again a great asset for density and texture, and in combination with the Zinfandel from Wooden Valley, really added perky spice to our lovely base of Merlot and Cabernet Sauvignon.

Winemaker Alison Doran's Tasting Notes: Wow – this is a big wine. Deep black cherry and boysenberry fruit are under laid by spicy vanilla flavored oak. Fitting into the picture are raspberry, plum, licorice, and chocolate. The wine has a well-constructed young palate, with fruit crammed into the structure to form an intense ripe blackberry-boysenberry center.



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2010 Red Door Cabernet Sauvignon

Production: 200 cases

Composition: 84.5% Cabernet Sauvignon, 8% Petit Verdot and 7.5 % Malbec

Vineyards: 57% Baker (Atlas Peak), 36% Windy Flats (Wooden Valley), 6% Soda Canyon REI (Atlas Peak) and 1% Knubis (Stags Leap)

Cooperage: 60% in new French oak (Remond, Saury), 10% in new American oak (Radoux Appalachian), 10% in new Hungarian (Trust), and 20% in neutral oak.

Alcohol: 14.5% alc, 3.78 pH, 0.55 TA

Release date: May 2013

Release price: \$85.00

The Red Door label from Hill Family Estate is blended to take advantage of the best lots that work together in the most rich and flavorful way, regardless of variety or appellation. This wine is still evolving, but the fruit and oak work to build the Red Door into one of our best wines ever.

Winemaker Alison Doran's Tasting Notes: This intense powerful wine has dark unsweetened chocolate, with some anise and deep toasty notes in the nose. The wine is chewy on entry, with blackberry fruit supported by warm, spiced oak. Thick and structured, the wine lingers on the palate with flavors of boysenberry, cassis and spice. The wine's big, firm tannins are hallmarks of great aging potential.

Tasting Notes for 2 White 1 Red Club

~ Please see our website at hillfamilyestate.com for full descriptions ~

2011 Napa Valley Cabernet Sauvignon

Production: 1,752 cases

Composition: 84% Cabernet Sauvignon, 10% Merlot & 6% Petit Verdot

Vineyards: Guck, Red Door, Beau Terre, Jaeger, Holtan, Bardessono, Scala, Hansen, Windy Flats, SCREI, Losey & Knubis

Appellations: Atlas Peak, Oak Knoll & Yountville

Cooperage: 3% new American oak (Radoux Appalachian oak), 9% new French oak (Taransaud and Demptos), 9% new



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Hungarian oak (Trust and Demptos), 25% Stavin French oak, 56% neutral French, Hungarian, and American oak

Alcohol: 14.8%, TA 0.57, pH 3.80

Bottled: 6/7/2013

Release date: December 2013

Release price: \$55.00

2011 was a very cool growing year after heavy spring rains, and with rains from the middle of September into October, right when one would prefer to have lovely weather. Happily, the high elevations such as Baker vineyard really came together with beautiful flavors and ripe tannins towards the end. The Petit Verdot was dense and chewy, and the Merlot from Guck, Red Door and Beau Terre all contributed rich layers. Many intense blending sessions later, we have created this beautiful Cabernet Sauvignon that will be enjoyed for years to come.

Winemaker Alison Doran's Tasting Notes: This wine opens nicely with elegant oak, hints of blackberry, cedar, and a black licorice aroma that builds steadily. The palate is quite young, and somewhat restrained. However, the complex mouth feel it had at bottling is building back slowly around its core of deep black cherry and blueberry fruit. The tannins are balanced and graceful giving the wine nice organization.

2013 Albarino

Production: 366 cases

Composition: 100% Albarino

Vineyards: Stewart Ranch

Appellation: Napa Valley 100%

Elevation: Valley floor

Cooperage: Stainless Steel

Alcohol: 13%

TA: 0.62 g/L

pH: 3.34

Retail Price: \$28.00

Stewart Ranch down in Napa Carneros has its toes in the estuary south of Napa, and stays cool and breezy. Long cool growing seasons give depth of flavor and hold acidity. Albarino itself is an uncommon variety in California, but it is well known in Spain where it is grown in Galicia. Its zippy acidity and light floral notes make it a natural companion to tapas and fresh seafood.



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Winemaker Alison Doran's Tasting Notes: Albarino has an unfamiliar profile to most people, with its aromas of vanilla and ceanothus, melon and orange blossom. The wine is crisp and clean and though the texture is bright and fresh, it has a welcome viscosity across the mid palate. Flavors run to tart apple, and anise with some honey and even a little basil to make this a very interesting wine.

2012 "Carly's Cuvee" Chardonnay

Production: 2,392 cases

Composition: 92% Chardonnay & 8% Albarino

Appellations: 74% Oakville, 18% St. Helena & 8% Carneros

Elevation: Valley floor

Cooperage: 10 months in French oak barrels

Alcohol: 14.4%, TA 0.62, pH 3.56

Bottling date: August 20, 2013

Release date: Spring 2014

Release price: \$30.00

The 2012 Chardonnay is composed from a selection of vineyards in Oakville, and from a gravelly area off Zinfandel Lane near St. Helena. The Albarino is from the Stewart Ranch vineyard, which juts out into an estuary where the Napa River meets the San Pablo Bay. Carly Hill is the daughter of Doug and Darci Hill. Carly's victory over leukemia is honored with the making of this beautiful wine.

Winemaker Alison Doran's Tasting Notes: Golden Delicious apple and a bit of grated lemon rind give a graceful lively aroma, and then there is a racy fresh orange blossom note, probably from the Albarino, dancing across the top. The palate is a beautiful balance of peach and apple with some quiet oak spice. It has a smooth, full-bodied center and a clean refreshing finish.

Scallop Salad

Recipe pairs with the 2013 Napa Valley Albarino

Recipe pairs with the 2013 Napa Valley Albarino

INGREDIENTS:

Salad

1½ pounds sea scallops
(fresh “dayboat” or “diver”, cleaned)
2-3 each heads frisée (or 6 cups loosely packed)
6 cups baby spinach (loosely packed)
2 each Granny Smith apples (sliced)
1 tablespoon Pastis (or Pernod)
2 tablespoons olive oil

Dressing

1½ tablespoons tarragon (fresh, chopped)
2 teaspoons shallots (chopped)
¼ cup grapefruit juice (fresh squeezed)
2 tablespoons lemon juice (fresh squeezed)
½ cup olive oil
6 ounces smoked bacon (diced into ¼ inch squares)
salt and pepper

PREPARATION:

Dressing:

Combine all ingredients (except for the bacon and olive oil) in a blender. While the blender is running, drizzle in the olive oil until it emulsifies. Check for seasoning.

Slowly render the fat out of the bacon on heat. Remove the bacon from the heat after about 10 minutes (or when the fat is rendered but the bacon is not crisp). Strain to eliminate most of the fat. Set aside.

Salad:

Trim the frisée of all outer dark green leaves. Cut off and discard all of the larger stem pieces until all that remains are the delicate white portions. Plunge the frisée into very cold water and let it sit for 5 minutes. Spin the frisée in a salad spinner, cover, and reserve in the refrigerator.

Wash in the same way, by plunging it into very cold water and letting it sit for 5 minutes. Spin, cover, reserve. Toss the cleaned scallops (all mussels removed from the sides) in the olive oil and Pastis and set aside.

Place a cast iron pan (or substitute any other heavy duty pan) over high heat for 3-4 minutes, or until very hot. Meanwhile, season the scallops with salt & pepper. When the pan is hot, place the scallops flat side down in the pan for about 30 seconds, or until the bottom caramelizes to a mahogany brown color. Turn the scallops and repeat. When done, remove the scallops from the pan and reserve in a warm place.

ASSEMBLY:

Pour the dressing in the pan used to cook the scallops, along with the bacon, and heat slightly. Pour the warmed dressing on the combined greens. Fluff the greens up on the center of your plate. Arrange the sliced apples on the greens, with the scallops in between the apple slices. Serve.

YIELD:

Serves 6

Oakwood Grilled Mussels

with Chardonnay & Smoked Bacon

Recipe pairs with the 2012 "Carly's Cuvee" Chardonnay

INGREDIENTS:

2 pounds mussels
¼ cup olive oil
2 tablespoons shallots (chopped)
2 tablespoons garlic (chopped)
½ pound smoked bacon (pre-cooked, chopped)
½ cup tomato (chopped)
1 cup chardonnay
4 ounces fresh sweet butter
½ cup fresh parsley (chopped)
1 teaspoon lemon zest
salt and pepper
ciabatta bread (or other crusty bread, grilled)

PREPARATION:

Heat a sauté pan over moderate heat. Add olive oil, shallots, garlic & bacon. Cook until shallots and garlic are soft, but not brown. Add the chardonnay, reduce by half, and set aside.

Grill the mussels in a wire basket over a hot grill, until the mussels begin to open.

Place the mussels in the sauté pan on high heat. When it begins to boil, add the tomatoes, parsley, lemon zest and butter. Add salt & pepper to taste. Dish out on a platter with plenty of grilled bread to dip in the juices.

YIELD:

Serves 2

Braised Wild Boar

in Red Wine with Polenta & Roasted Fall Vegetables

Recipe pairs with the 2012 Barrel Blend

INGREDIENTS:

3 pounds wild boar shoulder (can substitute pork shoulder)
5 tablespoons olive oil

Marinade:

1 each large carrot (peeled, diced)
2 each ribs celery (peeled, diced)
1 each onion (diced)
7 each cloves garlic
10 each juniper berries (crushed)
3 each bay leaves (broken up)
several sprigs fresh thyme
5 cups red wine (syrah, zinfandel or cabernet sauvignon)
2 quarts veal stock

Fall Vegetables:

2 ounces cipollini onions (whole)
1 tablespoon balsamic vinegar
3 tablespoons olive oil
4 each carrots (peeled)
2 each turnips (peeled)
2 tablespoons unsalted butter
salt & pepper

Polenta:

1 cup polenta
4 cups water
4 ounces parmesan cheese (freshly grated)
2 tablespoons unsalted butter

Braised Wild Boar continued

PREPARATION:

Boar:

Combine all marinade ingredients together and add the boar. Marinate in refrigerator overnight. Remove the boar from the marinade and set aside.

Preheat oven to 300°.

Strain all solids from the wine marinade and set aside. In a saucepan, heat the wine marinade to a simmer and skim all the impurities from the top, while reducing by half. Prepare the boar by patting it dry with a towel. Season the boar with salt & pepper, and brown it in a heavy skillet with the olive oil.

When browned, add the reserved vegetables (from the marinade) to the mix and lightly caramelize them. Then add wine and finally veal stock to cover. (If you find yourself short on veal stock, use a fortified chicken stock). It is important that the meat is covered with liquid during the braising. Bring to a simmer, cover and place in oven for approximately 3 hours, or until very tender. After two hours, check every 30 minutes or so.

When meat is tender, remove from braising liquid. Strain all solids from the liquid and discard. Place braising liquid in a saucepan and reduce slowly while skimming off fat and impurities. Reduce until it reaches desired volume, viscosity and flavor (generally by at least half). While sauce is in progress, take the partially cooled meat and clean off and discard the major fat and sinew; set meat aside. 30 minutes before serving, combine meat and sauce. Heat gently and hold.

Fall Vegetables:

Preheat oven to 350°.

Toss the cipollini onions with balsamic vinegar, olive oil and salt & pepper. Roast in oven for about 15-20 minutes. Let cool and peel. Peel carrots and turnips and cut into 1 inch pieces. Toss in melted butter and roast in oven until tender (about 20 minutes).

Polenta:

Bring water to a boil and add polenta in a steady stream while stirring. Return to a boil stirring constantly until polenta begins to dissolve and does not stick to the bottom of the pan. Turn heat to low, simmer and cook for approximately 30 minutes. During this time you may need to add more water to maintain a very thick consistency that pours. When polenta is smooth and creamy, add butter and cheese and mix well.

Place heated polenta on plate. Cover with ragout of wild boar and arrange roasted vegetables around the edges.

YIELD:

Serves 6

Roasted Beef Tenderloin

with Sweet Potato Hash, Wilted Brussels Sprouts Leaves, Cabernet & Blackberry Pan Jus

Recipe pairs with the 2010 Red Door Cabernet Sauvignon

INGREDIENTS:

Beef Filet

3 pounds whole beef filet
½ cup olive oil
fresh rosemary (chopped)

Sweet Potato Hash

1 cup onion (finely diced)
1½ cups mix of red & green bell peppers
(finely diced)
1 tablespoon garlic (chopped)
1 cup shiitake mushrooms (sliced)
1 tablespoon fresh thyme (chopped)
2 each sweet potatoes (medium size, peeled,
cut into ¼ inch cubes)
2 tablespoons butter
salt and pepper

Brussels Sprouts Leaves

1½ pounds brussels sprouts
1 cup onion (finely diced)
6 ounces bacon (diced)
1 tablespoon olive oil
1 tablespoon cider vinegar

Cabernet & Blackberry Pan Jus

2 tablespoons shallots (chopped)
1 tablespoon sugar
1 cup fresh blackberries
8 ounces cabernet
4 cups veal stock
1 tablespoon red wine vinegar

PREPARATION:

Sweet Potato Hash:

Par cook the sweet potatoes in boiling salted water, just until they lose their crispness (Al dente is OK, but not soft or they will fall apart and turn into mush). Set aside.

Sweat the onions, peppers and garlic in butter for about 5 minutes on low heat. Add the mushrooms and turn the heat up to medium. When the mushrooms soften up (about 5 minutes) add the sweet potatoes.

Season with salt & pepper and toss occasionally until thoroughly cooked. Then turn the heat up to obtain a nice brown crust if desired.

Brussels Sprout Leaves:

Using a paring knife, take each Brussels sprout and nip off the stem and remove any tough or discolored leaves. Dig out the core to about halfway through the brussels sprout, but keep it in tact. Peel off the whole leaves individually and discard the heart (or use it for other purposes.)

Cook the bacon in a sauté pan until most of the fat has been rendered out and it is thoroughly cooked, but not crisp. Add the onions and cook on low until they are softened.

Turn the heat to high and add the brussels sprouts leaves. Cook until they are warm and slightly wilted. Season the brussels sprouts lightly with salt & pepper, sprinkle with the vinegar, and toss.

Beef Filet:

Pre-heat oven to 325°F.

Season the beef with salt & pepper. Brown the meat on all sides in a sauté pan over high heat.

Roasted Beef Tenderloin Continued

Once the beef is seared on all sides, place the meat in the oven for approximately 15 minutes, or until the internal temperature reaches 120°F. Remove the beef from the pan and set it aside in a warm place.

Cabernet & Blackberry Pan Jus:

Using the hot pan used to cook the beef, drain the excess fat, and place it on the stove on medium heat. Add the shallots and cook until they are lightly browned. Add the sugar, then deglaze the pan with wine. Allow the liquid to reduce by $\frac{3}{4}$, then add the veal stock. Scrape all the caramelized bits from the pan and strain the sauce into a small saucepan. Add the blackberries to the sauce and let them simmer. Reduce the sauce by $\frac{1}{4}$. Adjust the seasoning with red wine vinegar and salt & pepper.

ASSEMBLY:

Place the sweet potato hash in the center of the plate, and sprinkle the brussels sprouts leaves around the outside of the plate. Slice the beef and prop it up against the hash. Sauce the meat lightly on the bottom.

YIELD:

Serves 6

Valrhona Chocolate Almond Torte

Recipe pairs with the 2011 Napa Valley Cabernet Sauvignon

INGREDIENTS:

5 ounces butter
6½ ounces almond paste
2½ ounces sugar
3½ each large eggs (beaten)
2 ounces coco powder
4½ ounces Valrhona chocolate pieces
(chopped)
1½ ounces Guinette cherries
(brandy soaked cherries)
whipped cream
toasted almonds

PREPARATION:

Preheat oven to 350°.

Using a beater attachment on a hand mixer beat the butter until soft and fluffy. Slowly add almond paste until thoroughly mixed. Then add sugar. After sugar is thoroughly incorporated, add beaten egg a little at a time. On low speed add in coco powder. Fold in by hand the chocolate pieces and cherries.

Portion mixture in 4 to 5 ounce baking cups and bake for 20 minutes. Let cool before removing from cups.

Garnish with whipped cream and toasted almonds.

YIELD:

Serves 10