

# *Canas Feast*

WINERY

## *Crostini with Chevre, Spiced Figs and Pistachios*

**SERVE WITH 2008 NEBBIOLO**

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### **Spiced Fig Compote**

**1 1/2 cup Balsamic Vinegar**  
**1/2 cup water**  
**1 cup sugar**  
**1 cinnamon stick**  
**1/2 teaspoon black peppercorns**  
**2 cloves garlic**  
**1/4" slice fresh ginger**  
**6 ounces dried figs, stems removed and cut  
into 1/2 pieces, about one cup packed**  
**2 tablespoons pistachios, toasted and shelled**  
**1/4 cup extra-virgin olive oil**  
**1/2 cup chevre**  
**2 tablespoons heavy cream**

*In a medium saucepan combine Balsamic Vinegar, water & sugar. Combine the zest, cinnamon, peppercorns, cloves, and ginger in a small piece of cheesecloth and tie to secure. Add the cheesecloth bundle to port mixture and bring to a boil over high heat. Cook until reduced slightly, about 8 minutes. Add figs and return to a boil. Reduce heat to a simmer and cook for 20 minutes, or until figs are tender and liquid has reduced to a syrupy consistency. Remove from heat, remove the cheesecloth bundle, and allow figs to cool in syrup.*

*Bring chevre to room temperature. Combine with heavy cream and blend until smooth. Finely crush pistachios and combine with extra-virgin olive oil. Smear room-temperature Chevre onto crostini. Top with halved figs. Drizzle with pistachio oil*