

HERBED CHÈVRE, GARLIC TOAST, ROASTED RED PEPPERS & ARUGULA PISTOU

PAIRED WITH 2018 NEBBIOLO | YIELDS 12 OUNCES

INGREDIENTS

- 8 oz Fresh Goat Cheese
- 1/2 cup Ricotta Cheese
- 2 oz Cream Cheese
- 2 Chives, finely chopped
- 1/4 cup Flat-leaf Parsley, chopped
- 2 tsp Lemon Zest
- 2 tbsp Lemon Juice
- 2 tbsp Olive Oil
- 2 tsp Parsley
- 1/2 cup Roasted Red Peppers, small diced
- 1/4 cup Arugula Pistou (*recipe right*)
- 24 each Garlic toast (*toast, rubbed with fresh garlic and olive oil*)

METHOD

1. Combine goat cheese, ricotta and cream cheese in a food processor until smooth.
2. Add scallions, parsley, lemon zest, and lemon juice and pulse 5 times until blended.
3. Season with salt and pepper
4. Drizzle cheese with olive oil and parsley and serve with the red peppers, pistou and garlic toast on the side.

ARUGULA PISTOU

- 1 cup Arugula Leaves, loosely packed
- 1 Garlic Clove, minced
- 1/4 tsp Kosher Salt
- 6 tbsp Extra-Virgin Olive Oil

METHOD

1. Combine arugula, garlic and salt in a food processor.
2. Pulse to puree.
3. Add olive oil and pulse a few times until combined into a sauce. Yields half a cup.