



**SVTDG**

**VIRTUAL SUMMER SOCIAL**

**RIPENED BRIE, MAITAKE MUSHROOM  
AND ROSEMARY BRUSCHETTA - 2017  
LYTTON SPRINGS**

*Serves 4*

**Ingredients:**

**4 slices Focaccia or Sourdough each cut 4" x 1/2"**

**2 garlic cloves**

**1/4 cup olive oil**

**7oz / 200g ripened Brie thinly sliced**

**2 Tbsp butter**

**1 cup chopped Maitake mushrooms**

**1 Tbsp fresh rosemary, finely chopped**

**salt and pepper to taste**

**Equipment: Saucepan, bread knife, parchment lined  
baking sheet**

**Procedure:**

**Place bread on baking sheet under broiler, then grill one side of the bread until golden brown, about 2 minutes and remove. Rub toasted sides with garlic, then drizzle with olive oil. Lay brie slices on toasted sides. In saucepan, melt butter over medium heat, then sauté mushrooms, about 5 minutes. Stir in rosemary. Under broiler, grill bruschetta slices until cheese begins to run. Remove from oven and top with sautéed mushrooms.**



## **TALEGGIO AND SUMMER SAUSAGE PANCAKES – 2018 ESTATE CHARDONNAY**

*Serves 4*

### **Ingredients:**

**1 Tbsp butter**

**1 green onion, chopped**

**2 eggs**

**1 cup/120g all-purpose flour**

**1 cup milk**

**¼ cup summer sausage, (or any mild dried sausage)  
finely diced**

**1 tsp each – baking powder, fresh lemon juice and  
Worcestershire sauce**

**½ tsp each of salt and pepper**

**8oz / 250g grated Taleggio (lightly freezing the  
cheese will make it easier to grate)**

**Equipment: medium bowl, grater, large non-stick  
skillet, whisk, spatula, baking sheet, parchment  
paper.**

**Procedure: In a large non-stick skillet, melt butter over  
medium heat and sauté green onion until slightly  
transparent, about 2 minutes. In the bowl, combine green  
onion with remaining batter ingredients. Stir until  
smooth.**

**Using same skillet spoon about 3 Tbsp of batter for each  
pancake. Cook pancakes for 2-3 minutes, until tiny  
bubbles form. Flip pancakes over and cook on other side  
for 1 minute, until golden. Transfer to parchment lined  
baking sheet. Spread cheese evenly over pancakes and  
broil until cheese is slightly melted.**



## **CELERY AND BLUE CHEESE SALAD – 2017 ESTATE CABERNET SAUVIGNON**

*Serves 4*

### **Ingredients:**

**10 tender celery ribs (preferably from the inside, trimmed). Reserve ¼ cup celery leaves for garnish**

**½ cup crumbled blue cheese**

**½ cup half and half or more if needed**

**3 tsp balsamic vinegar reduction**

**¼ cup dried cherries chopped**

**White pepper to taste**

**Equipment: medium bowl, food processor**

**Procedure: slice each celery rib crosswise into thin half-moon-shaped pieces, about ¼” thick. Place pieces in the bowl and set aside. To make the dressing, in a food processor, blend half of the blue cheese with the half and half until smooth. Fold in remaining blue cheese and add white pepper to taste. Pour dressing over celery and toss to coat. Garnish with chopped dried cherries and celery leaf.**