

Ricotta and Roasted Tomato Bruschetta with Pancetta

Wine Pairing: 2017 Ottella 'RosesRoses' Rosato, Alto Mincio IGT, Veneto, Italy

Serves 4-8 Appetizer Portions

Ingredients:

- 10 ounces multicolored cherry tomatoes
- 2 garlic cloves, thickly sliced
- 5 tablespoons extra-virgin olive oil, plus more for drizzling
- Kosher salt
- Pepper
- 4 thin slices of pancetta
- 32 sage leaves
- I pound fresh ricotta cheese
- 8 slices of country bread, cut 1/4-inch thick and toasted
- Flaky sea salt, for serving



Directions:

Preheat the oven to 325°. In a bowl, toss the tomatoes with the garlic and I tablespoon of the olive oil; season with kosher salt and pepper. Transfer the tomatoes to one side of a parchment-lined baking sheet and lay the pancetta slices out on the other side. Bake for 25 minutes, until the pancetta is crisp. Transfer the pancetta to paper towels to drain, then crumble.

Roast the tomatoes for about 10 more minutes, until bursting and lightly caramelized. Transfer the tomatoes and any rendered fat from the pancetta to a bowl.

Meanwhile, in a small skillet, heat the remaining 1/4 cup of olive oil over moderately high heat. Add the sage and fry until bright green and crisp, 30 to 45 seconds. Drain the sage on paper towels; reserve the oil for another use.

Spread the ricotta on the toasts and top with the tomatoes and crumbled pancetta. Drizzle with olive oil, sprinkle with sea salt and pepper and top the toasts with the sage leaves. Serve immediately.

Recipe By: Susan Spungen, Food & Wine, September 2014



Seared Tuna with Chimichurri Sauce and Greens

Wine Pairing: 2017 Domaine de Cady Rosé de Loire, Loire Valley, France

Serves 4 Light Entrée Portions

- 1/2 cup plus 2 tablespoons extra-virgin olive oil
- 1/2 cup chopped parsley
- 1/2 small red onion, minced
- 3 tablespoons red wine vinegar
- 2 tablespoons chopped basil
- 2 tablespoons chopped cilantro
- 2 garlic cloves, minced
- I teaspoon crushed red pepper
- I 1/2 teaspoons chopped thyme
- Salt and freshly ground pepper
- Four 6-ounce tuna steaks
- 8 packed cups mesclun (5 ounces)

Directions:

In a small bowl, combine 1/2 cup of the olive oil with the parsley, red onion, vinegar, basil, cilantro, garlic, crushed red pepper and 1/2 teaspoon of the thyme. Season this chimichurri sauce with salt and pepper.

Season the tuna steaks with salt, pepper and the remaining I teaspoon of thyme. Heat 2 large skillets. Add I tablespoon of the remaining olive oil to each skillet; when it shimmers, add 2 tuna steaks to each pan. Cook over high heat until browned but rare in the center, I to 2 minutes per side.

In a large bowl, toss the mesclun with half of the chimichurri sauce and mound it on plates. Thinly slice the tuna steaks and set on the plates. Pass the remaining chimichurri sauce at the table to dress the tuna.

Recipe By: Epicurious, September 2015