

CHÈVRE CROSTINI WITH CRISPY SALAMI AND WARM ARUGULA SALAD

PAIRED WITH 2015 CABERNET FRANC | YIELDS 1 DOZEN PIECES

INGREDIENTS

12 Toasted Baguette Slices, rubbed with garlic
2 ounces Chèvre (soft goat cheese)
1 teaspoon Olive Oil
4 ounces Salami, julienned
2 cups Arugula Greens
Sea Salt
Freshly Pepper
2 tablespoons Balsamic Glaze

METHOD

1. Top each toasted baguette slice with 1 teaspoon of chèvre.
2. Meanwhile heat 1 teaspoon olive oil in a medium sauté pan over high heat.
3. Add the salami and cook until it turns crisp.
4. Add the arugula and a little salt and pepper then toss for 10 seconds.
5. Immediately remove from the pan. Place a bit of the arugula and salami mixture on top of the chèvre on the crostini.
6. Drizzle the arugula mixture lightly with balsamic glaze.
7. Serve immediately.