

# Charred Escarole on Burrata Crostini with Balsamic Shallots paired with Davis Estates Cabernet Sauvignon

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## INGREDIENTS:

### Charred Escarole

¾ cup extra virgin olive oil  
6 garlic cloves, chopped  
1 shallot, chopped  
2 medium heads escarole (about 1¼ pounds)  
2 teaspoons kosher salt

### Caramelized Shallots

3 tablespoons extra virgin olive oil  
1⅓ cups thinly sliced lengthwise shallots (about 6 to 8)  
¼ cup plus 2 tablespoons balsamic vinegar

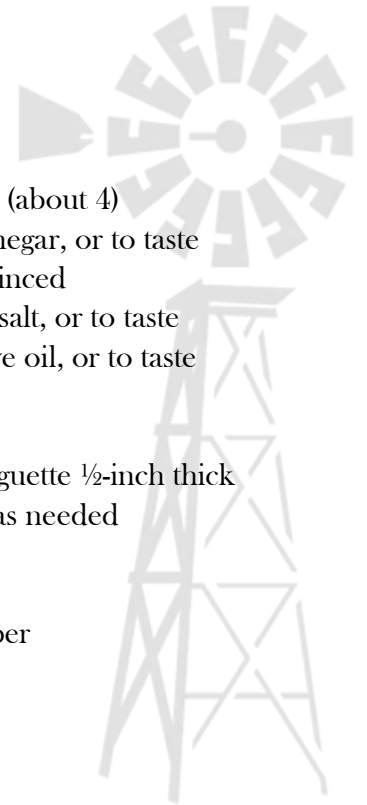
SERVES: 6

### Escarole Dressing

1 cup minced shallots (about 4)  
¼ cup Champagne vinegar, or to taste  
1 large garlic clove, minced  
1½ teaspoons kosher salt, or to taste  
¼ cup extra virgin olive oil, or to taste

### Burrata Crostini

12 slices of batard, baguette ½-inch thick  
Extra virgin olive oil, as needed  
1½ pounds burrata  
Extra virgin olive oil  
Coarsely ground pepper



## METHOD:

### Charred Escarole

- In a blender, combine the olive oil, garlic, shallot and salt. Purée until smooth then transfer to a large bowl.
- Cut the escarole in half through the core. Toss well with the marinade, working it between the leaves.
- Heat a grill, or place a large heavy-bottomed skillet over high heat.
- Grill or sear escarole, turning occasionally, until deep brown and charred in places, 8 to 10 minutes.
- Transfer to a large bowl and cover with plastic wrap; set aside to wilt for 10 minutes.
- Cut off and discard the cores and cut the leaves crosswise into ½-inch strips.

### Caramelized Shallots

- In a large sauté pan, heat the oil over medium-high heat until almost smoking.
- Add the shallots and cook, stirring only as necessary, until brown around the edges and soft, about 5 minutes.
- Add the vinegar and stir until the bottom of the pan is dry, about 6 minutes.

### Escarole Dressing

- In a large bowl, combine the minced shallots, vinegar, garlic, salt and olive oil. Add escarole, toss well and adjust seasonings to taste.

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**Burrata Crostini**

- Heat the oven to 350 degrees with one rack in the middle and another above it.
- Brush one side of each slice of bread with olive oil and arrange the slices on a baking sheet, oiled sides up.
- Bake the bread until golden brown and crisp, 15 to 20 minutes.
- Cut the burrata into 12 wedges.

**To Finish**

Place the bread oiled side up on a work surface. Mound about ½ cup of the escarole on top of each slice, leaving the edges of the bread visible. Place one burrata slice on each of the crostini, then drizzle with olive oil and top with a teaspoon of the caramelized shallots. Garnish with coarsely ground pepper. Serve immediately with a glass of Cabernet Sauvignon.