

Roasted Salsify with Butterscotch Walnut Butter & Macerated Currants paired with Davis Estates Merlot

INGREDIENTS:

Roasted Salsify

2 pounds salsify, washed, peeled and cut on bias into ¼ inch pieces
2 tablespoons extra virgin olive oil
Salt and pepper to taste

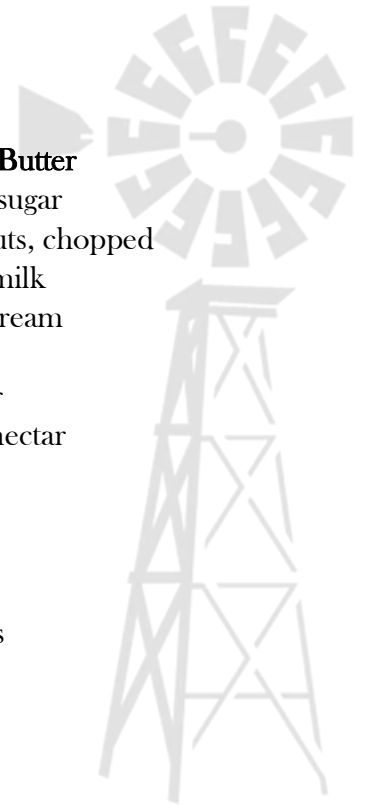
SERVES: 4-6

Butterscotch Walnut Butter

¼ cup packed brown sugar
1½ cups toasted walnuts, chopped
3 tablespoons whole milk
3 tablespoons heavy cream
Dash vanilla extract
3½ tablespoons butter
1 ½ teaspoons agave nectar

Macerated Currants

½ cup Merlot
2 teaspoons sugar
1/3 cup black currants
1 bay leaf



METHOD:

Roasted Salsify

- Place sliced salsify into a bowl and toss with oil. Lay on a sheet tray lined with parchment and season with salt and pepper.
- Bake for about 25 minutes until tender and tips just starting to brown.

Butterscotch Walnut Butter

- In a small saucepan over medium low heat add brown sugar and melt. Add in rest of ingredients stir well.
- If you would like a smooth butter, add to food processor and puree to desired consistency. If you prefer chunky leave as is and allow to cool. Mixture will set once cool.

Macerated Currants

- In a small saucepan add all ingredients and bring to a boil. Remove from heat and cover, let stand for 10 minutes.
- Strain reserving liquid. Place a tablespoon of currants aside for garnish, take the remaining currants and blend with cooking liquid to make a sauce.

To Finish

On serving dish, spread a generous amount of Macerated Currants sauce. Plate your roasted salsify over the top then drizzle the butterscotch walnut butter, topping with remaining currants. Great as a starter, passed app or next to your desired protein. Serve immediately with a glass of Merlot.