

Summer Cherry Tomato and Plum Salad paired with Davis Estates Pinot Noir

INGREDIENTS:

Ricotta Base

1 cup ricotta
1 teaspoon chives, chopped
1 teaspoon parsley, chopped
1 tablespoon basil, julienned

Fruit

12-16 cherry tomatoes, halved
2 plums, sliced into wedges and cut into bite-sized pieces

SERVES: 4

Roasted Walnuts

½ cup walnuts

Crispy Prosciutto

3 slices prosciutto

Caraway Crumble

¾ cup all-purpose flour
3 tablespoons sugar
¼ teaspoon salt
2 tablespoons caraway seeds
2 oz melted butter

METHOD:

Ricotta Base

- In a large bowl, whisk together ricotta, chives, parsley, and basil until smooth and well combined.

Roasted Walnuts

- Preheat oven to 300°F.
- Arrange walnuts in a single layer on a baking sheet. Roast for 5 minutes, remove, and chop roughly.

Caraway Crumble

- Preheat oven to 350°F.
- Mix flour, sugar, salt, and caraway seeds in a bowl. Stir in melted butter until mixture resembles coarse crumbs.
- Spread on a small baking sheet and bake for 7-10 minutes until lightly golden. Let cool.

Crispy Prosciutto

- Preheat oven to at 350°F.
- Line a half-sheet pan with parchment paper. Place prosciutto slices on pan and bake for 7 minutes or until crisp. Let cool, then break into pieces.

To Finish

On a small plate, smear 1 tablespoon of the ricotta mixture then arrange 4-5 tomato halves and an equal amount of plum pieces on top. Sprinkle with roasted walnuts and caraway crumble. Finish with pieces of crispy prosciutto.

