

Cardamom Churro with Whipped Pistachio Goat Cheese and Parmesan paired with Davis Estates Chardonnay

INGREDIENTS:

Cardamom Churro

⅓ cup vegetable oil
2 tablespoons sugar
2 ½ cups water
1 teaspoon cardamom
2 ⅔ cups all-purpose flour

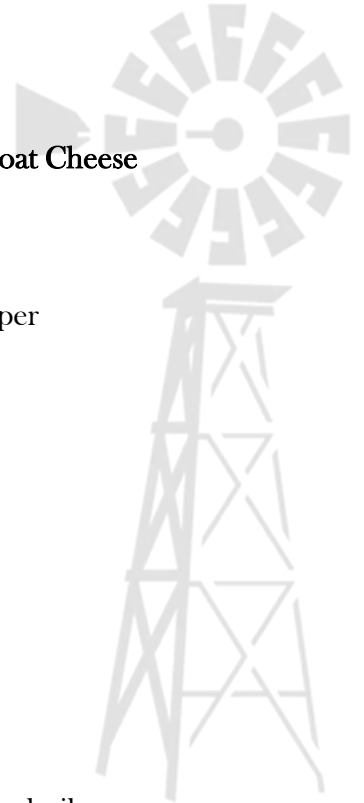
SERVES: 4

Whipped Pistachio Goat Cheese

a generous ¾ cup
2 tablespoon olive oil
½ teaspoon salt
½ teaspoon black pepper
¼ cup pistachio puree
1 tablespoon honey
½ cup of cream

Garnish

Pistachio, crushed
Parmesan



METHOD:

Cardamom Churro

- In a small saucepan, combine the oil, sugar, salt, cardamom, and water. Bring to a boil.
- Take the pan off the heat and add the flour all at once. Stir until it comes together into a dough.
- Transfer the dough to a mixing bowl and mix (by hand or with a mixer) until smooth.
- Spoon the dough into a piping bag fitted with a star tip.
- Heat oil to about 360°F and carefully pipe the dough into the hot oil.
- Fry until golden brown, then remove and drain on paper towels.

Whipped Pistachio Goat Cheese

- Add all ingredients to a food processor or blender.
- Blend until smooth and creamy, scraping down the sides as needed.

To Finish

While still warm, spread a generous amount Whipped Pistachio Goat Cheese of sprinkle with finely grated parmesan cheese and crushed pistachio. Serve immediately with a chilled glass of Chardonnay.