

# Belfiore Burrata with Castelvetro & Meyer Lemon Compote paired with Davis Estates Sauvignon Blanc

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## INGREDIENTS:

SERVES: 4-8

### Castelvetro & Meyer Lemon Compote

4 cups Castelvetro olives (pitted)  
1 cup extra virgin olive oil  
½ cup Champagne Vinegar  
2 tablespoons Meyer Lemon Zest  
1 teaspoon fresh cracked black pepper

### Burrata

8-16 ounces of your favorite brand of burrata, we recommend Belfiore (local to Napa Valley)  
1 tablespoon olive oil  
Flake salt and pepper to taste

### Torn Sourdough Croutons

2 cups Sourdough Bread, torn into crouton sized pieces  
2 cloves garlic, paste  
Salt and pepper to taste  
4-6 cups frying oil

## METHOD:

### Castelvetro & Meyer Lemon Compote

- Strain Olives and chop finely in a food processor.
- Add remaining ingredients and pulse until combined.
- Shelf life is 4 weeks in the fridge.

### Torn Sourdough Croutons

- Trim most of the crust off of the sourdough and use your hands to tear the bread into crouton sized pieces.
- In a medium pot bring the frying oil up to 350 degrees. Add the garlic paste to a medium sized metal or glass bowl.
- Fry the torn bread, stirring occasionally until the croutons turn a golden brown. Take 1 teaspoon of the hot frying oil and pour it over the garlic paste in the metal bowl, then add the croutons and toss with salt and pepper.

### Burrata

- Take it out of the fridge 20-30 minutes before serving.
- Use a knife to slice or gently tear it open at the table, let the creamy center spill out naturally

### To Finish

On a your favorite serving dish place the Burrata intact on a plate or shallow bowl drizzle lightly with olive oil and a pinch of flaky salt. Place your Castelvetro & Meyer Lemon Compote over the top, garnish with Torn Sourdough Croutons. Serve immediately with a chilled glass of Sauvignon Blanc.

