

Yuzu Marinated Melon with Whipped Chevre, Pickled Strawberry and Prosciutto Jam paired with Davis Estates Lily Fleur Rose

INGREDIENTS:

SERVES: 4-6

Prosciutto Jam

1 sweet onion, julienne
6oz sliced prosciutto
½ cup brown sugar
¼ cup champagne vinegar
Salt and Pepper to taste

Whipped Chevre

8oz Laurel Chancel goat cheese
⅓ cup heavy cream
Salt and Pepper to taste

Watermelon Gelee

3 cups cubed watermelon
¾ cup strawberries
3 tablespoons sugar
2 tablespoons yuzu juice
4-6 makrut lime leaves
1½ teaspoons agar agar powder

Basil Oil

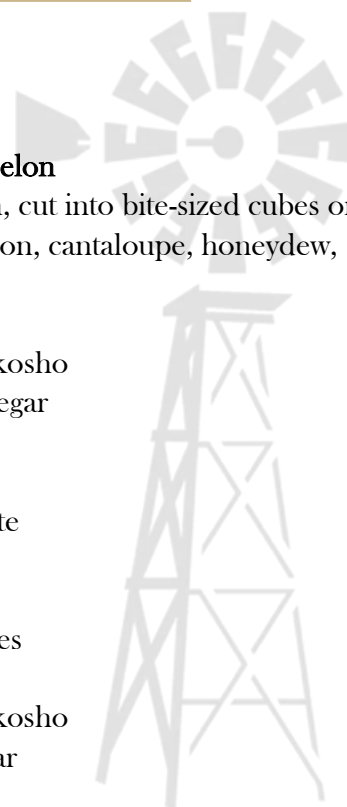
2 cups basil leaves, lightly packed
¾ cup canola or a light olive oil

Yuzu Marinade for Melon

6 cups assorted melon, cut into bite-sized cubes or melon balls (watermelon, cantaloupe, honeydew, or a combination)
¼ cup yuzu juice
½ teaspoon red yuzu kosho
¼ cup champagne vinegar
3 tablespoons honey
½ cup olive oil
Salt and Pepper to taste

Pickled Strawberries

1 carton of Strawberries
½ cup yuzu juice
½ teaspoon red yuzu kosho
½ cup rice wine vinegar
½ cup water
¼ cup honey
2 teaspoons salt
10 basil leaves



METHOD:

Prosciutto Jam

- Cover a sheet pan with parchment paper. Lay the prosciutto slices flat on the pan and bake at 350 degrees F for about 15 minutes (depending on your oven) or until very crispy. Set aside to cool.
- Once cooled, chop the prosciutto very finely (a food processor works great for this, if you don't have one, no worries, just use a knife).
- Cook your onions in a large pot over medium heat with a little olive oil until they are soft and translucent.
- Add the brown sugar and continue to cook for another 10-15 minutes until the onions are starting to caramelize and turn brown. Add the vinegar and continue to caramelize the onions until there is very little liquid left in the pan and the onions are becoming jammy.
- Turn off the heat and stir in the chopped prosciutto. Season with salt and pepper. Set aside until you ready to plate.

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Whipped Chevre

- Let the goat cheese sit at room temperature for 15-20 minutes.
- Add the goat cheese and heavy cream to a food processor or blender.
- Blend for 1-2 minutes, scraping down the sides as needed.
- Add more liquid, 1 tablespoon at a time, until smooth, light, and spreadable.
- Taste and season with salt and pepper.

Yuzu Marinade for Melon

- In a medium bowl, whisk together the yuzu juice, yuzu kosho, champagne vinegar, and honey until smooth. Slowly whisk in the olive oil until emulsified. Season with salt and pepper to taste.
- Place the melon in a large bowl. Pour enough vinaigrette over the melon to lightly coat and gently toss to combine. (You may not need all of the dressing.)
- Refrigerate for 15-30 minutes to allow the flavors to mingle. Avoid marinating much longer, as the melon can become too soft.

Pickled Strawberries

- Remove the stems and cut the strawberries into quarters. Combine the rest of the ingredients except the basil in a pot and bring to a boil.
- Let cool and then pour your mixture over the strawberries, add the basil and refrigerate for at least 3 hours before serving. Shelf life is 3 days.

Watermelon Gelee

- In a blender combine the melon, sugar, yuzu, and blend until smooth.
- Transfer to a saucepot and add the Agar and Makrut Lime leaf. Bring to a low simmer for 1-2 minutes.
- Strain the liquid through a fine strainer into a container and let cool in the fridge. Once the mixture is set, (about 2 hours) blend it with a hand blender or normal blender for a smooth, soft gel.
- Set aside until you are ready to plate.

Basil Oil

- Set up a blanching pot(2 quarts of water and ¼ cup salt, bringing to a boil) and an ice bath in a medium bowl.
- Blanch the basil leaves for about 20 seconds and then transfer to the ice bath to chill.
- After a few minutes remove the leaves from the ice bath and squeeze out as much water as possible. Pressing the basil between paper towels works great.
- Combine the basil and the oil in a blender (canister blender, not stick blender), and blend on high speed for 3 minutes. Line a container with a cheese cloth and strain the oil through the cloth.
- The oil will keep in the fridge for 6 days and can also be frozen for later use.

To Finish

On individual plates or your favorite serving platter, spread a generous amount of Whipped Chevre with a drizzle of Basil oil. Place the Yuzu Marinated Melon on top. Garnish with a spoonful of Pickled Strawberry and Prosciutto Jam, dolloped with Watermelon Gelee on the side. Serve immediately with a chilled glass of Lily Fleur Rose.