

Smoked Fig and Prosciutto Tartine paired with Davis Estates Merlot

INGREDIENTS:

Tartine

1 sourdough baguette
¼ cup melted butter
10 slices prosciutto or Jamón serrano cut in half
for 20 pieces total

Smoked Fig Jam

1 pound (10-12 medium) fresh figs, cut in half,
stems removed
⅓ cup white sugar
¼ cup smoked sweet yellow onion, rough chop
If you don't have a smoker add ¼ tsp of liquid
smoke
¼ cup Cabernet (or red wine) vinegar
1 tablespoon Dijon mustard
Salt and black pepper to taste

Fromage Blanc Spread

1 cup Fromage Blanc (also known as farmers
cheese)
¼ cup Tallegio (discard the rind, you just want the
creamy part)
½ teaspoon fennel pollen
1 tablespoon olive oil
½ teaspoon ground black pepper

SERVES: 4-6

Pickled Mustard "Caviar"

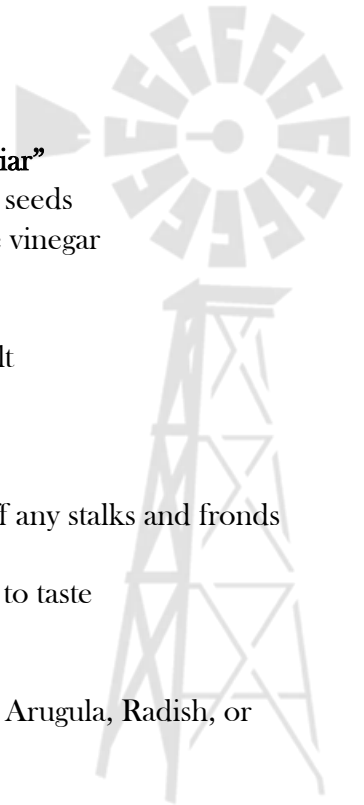
¾ cup yellow mustard seeds
1 cup unseasoned rice vinegar
1 ounce Bourbon
3 tablespoons sugar
3 teaspoons kosher salt
1 clove garlic crushed

Roasted Fennel

1 bulb Fennel, trim off any stalks and fronds
1 tablespoon olive oil
Salt and black pepper to taste

Optional Garnish

Micro Greens such as Arugula, Radish, or
Amaranth
Edible Flowers
Fennel Pollen



METHOD:

Smoked Fig Jam

- If you have a smoker, begin by smoking your onion. Preheat the smoker to 300°F and cut the onion into quarters leaving the stem on and just smoke one of the pieces. Smoke for 15 minutes.
- No smoker? No problem! Sauté the chopped onions with a few drops of liquid smoke until softened and fragrant. Continue with the recipe as directed.
- In a heavy bottomed sauce pot, caramelize the sugar over medium heat until melted and golden brown, avoid stirring the sugar until it is mostly melted. Add the vinegar. The sugar will immediately become solid when the liquid is added, this is ok. It will begin to dissolve again quickly. Be careful because the sugar can splatter a bit when you add the vinegar. Hot sugar burns are the worst, speaking from experience.

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- Use a whisk or rubber spatula and stir the sugar into the vinegar over medium heat until it dissolves completely.
- Add the figs, smoked yellow onion, Dijon mustard, salt and pepper. and drop the heat to low. Simmer for 20-30 minutes, stirring occasionally.
- Remove from the heat and add to a blend/food processor. Blend until smooth, taste for seasoning and add a pinch of salt if needed.
- Once cooled, store the jam in an airtight container in the fridge, shelf life is up to a month.

Fromage Blanc Spread

- *Chef's Note:* At the winery I get the cheese for this recipe from a small producer just north of San Francisco called Nicasio Valley Cheese Company. If you live locally I recommend checking them out. That said, this recipe will be great with other brands of cheese.
- Let the cheeses come up to room temperature. Place all the ingredients in the bowl of a stand mixer and blend with the paddle attachment until mostly smooth.
- No stand mixer? Place the ingredients in a large bowl and use a hand mixer to blend until mostly smooth. Alternatively, mash and mix by hand with a sturdy spoon or potato masher for a more rustic texture.

Pickled Mustard "Caviar"

- *Chef's Note:* Making the mustard caviar is a bit of a process but well worth the time invested. This recipe yields quite a bit more than you need for the tartines but it keeps for up to 4 months in the fridge and is a great garnish for dishes where you want a kick of acidity and mustard flavor. It's also a great addition to any cheese/ charcuterie board.
- To get proper consistency and flavor you need to blanch and rinse the mustard seeds. To do this, combine the mustard seeds in a medium sauce pot with 5 cups of cold water. Bring them to a boil then drop the heat and let them simmer for 3 minutes. After 3 minutes strain the mustard seeds with a fine mesh strainer over the sink and rinse them with cold water.
- Repeat this process 5 more times. **Yes, five.** Trust me it's necessary.
- After the mustard blanching marathon has concluded, In a medium sauce pot combine the mustard seeds with the rice vinegar, bourbon, sugar, salt and garlic. Bring to a simmer stirring occasionally, simmer for 5 minutes.
- Strain the mustard seeds and reserve the liquid. Discard the garlic clove. Put the seeds in a mason jar and pour just enough of the liquid in to cover the seeds completely.
- Let them cool to room temp and then store in the fridge.

Roasted Fennel

- Preheat your oven to 400°F. Cut the fennel bulb in half lengthwise and trim out the core with a paring knife.
- In a medium cast iron or stainless-steel skillet, over medium heat, roast the fennel face down with a little olive oil until it starts to brown, about 5 minutes.
- Flip the fennel over and place the pan in the oven for 20 minutes.
- Remove the pan from the oven and place the hot fennel bulbs in a small bowl and cover tightly with plastic film. Wait 30 minutes.
- Remove the film and slice the fennel very thinly. Season with a little olive oil, salt, and pepper.

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Tartine Assembly

- Slice your baguette into 20 slices on a slight diagonal bias. Brush the slices with the melted butter on both sides and place on a baking sheet.
- Toast in the oven at 400°F for 3 minutes. Remove from the oven and let the bread cool down for another 3 minutes.
- Schmear a large dollop of the fromage blanc spread (1.5 to 2 tablespoons give or take) on the toast.
- Place the prosciutto on top of the cheese spread and garnish with the mustard caviar and a few pieces of the roasted fennel.
- Serve immediately with a glass of Merlot!