



SERVES 4

BRICOLEUR VINEYARDS®

## TASTE OF SONOMA HORS D'OEUVRES

### EQUIPMENT LIST

Cutting Board	1 large mixing bowl
Sharp Chef Knife	1 small pot
Blender	2 medium saute pans

### INGREDIENTS

4 large peaches, ripe (or 6 smaller peaches)	1 bunch basil
1 small cucumber (about 1.5 cups chopped)	1 cup olive oil, plus a little bit more for finishing
2 tablespoon sauvignon blanc	1 baguette
1# globe eggplant	1 pack burrata (fresh mozzarella will work if you can't find burrata)
1 red bell pepper	1 # zucchini
1 green bell pepper	2 cup apple cider vinegar
1 cup plus 2 tablespoon champagne vinegar (or white wine vinegar)	1 cup sugar
½ cup white sugar	½ tablespoon Colman mustard powder
2 yellow onion	½ tablespoon yellow mustard seeds
1 head celery	1 teaspoon turmeric
½ cup golden raisin (regular raisins will work)	Salt as needed
¼ cup pine nut	

### PEACH & CUCUMBER SOUP Paired with Kick Ranch Sauvignon Blanc

4 large peaches, ripe (or 6 smaller peaches), cut into medium dice	2 tablespoon champagne vinegar
1 small cucumber (about 1.5 cups chopped), peeled and cut into medium dice	1 ½ cup ice
2 tablespoon sauvignon blanc	1 pinch salt

Working in batches, blend ingredients in blender on high until very smooth.

### EGGPLANT CAPONATA CROSTINI Paired with Estate Chardonnay

1# globe eggplant, medium dice	½ cup golden raisin (regular raisins will work)
1 red bell pepper, small dice	¼ cup pine nut
1 green bell pepper, small dice	12 leaves basil, torn in half
1 cup champagne vinegar (or white wine vinegar)	1 cup olive oil, plus a little bit more for finishing
½ cup white sugar	1 baguette
1 cup yellow onion, small dice	1 pack burrata
½ cup celery, small dice	(fresh mozzarella will work if you can't find)

In a small pot, saute onions and celery until translucent. In a cast iron pan, toast pine nuts until fragrant. Add vinegar, raisins, toasted pine nuts and sugar to pot and cook until reduced by ¾, liquid should be slightly syrupy. In a saute pan, cook eggplant in olive oil until tender. Work in batches, don't over crowd the pan. Place cooked eggplant in large mixing bowl. In another large saute pan, sweat the diced peppers in olive oil until tender. Add to mixing bowl. Pour the vinegar reduction into the bowl with the eggplant and peppers. Add torn basil and season generously with salt. Cool.

Cut baguette in ¼ inch slices. Drizzle with olive oil and toast in 425 degree oven for 4-5 minutes. Top with eggplant mixture and cut a chunk of burrata and place on top. Season with olive oil and sea salt.

ZUCCHINI PICKLES >