

Far Niente

FAMILY OF WINERIES
AND VINEYARDS

Roasted MANCHEGO
WITH *cherries, jam and crostini*



CEDAR PLANK-ROASTED MANCHEGO CHEESE WITH BRANDIED CHERRIES, CHARRED ONION JAM AND CROSTINI

INGREDIENTS

Serves 4

- 1 yellow onion
- 1/2 cup olive oil
- Salt and pepper, to taste
- 1/8 cup toasted almonds, roughly chopped
- 1/8 cup brandied cherries, halved
- Balsamic vinegar
- 5 ounces aged Manchego cheese
- 1 cedar plank, 6" x 4", soaked in water overnight
- 12 crostini

METHOD

- 1. For the Compote:** Slice the onion into thick slices, brush with oil and season with salt and pepper. Grill both sides of the onion on high heat until dark grill marks appear. Dice the onion once it has cooled and fold in the almonds and brandied cherries. Season with salt and pepper and a splash of balsamic vinegar.
- 2. For the Roasted Manchego:** Remove the rind and place the cheese on the soaked cedar plank. Place the plank in a 300°F oven for about 4 minutes. You want the cheese to be warm all the way through without melting too much. It should appear soft and shiny, but still hold its shape.

PRESENTATION

Serve the compote and crostini alongside the warm cheese. Pour a generous glass of Nickel & Nickel C.C. Ranch for you and your guests and enjoy how the wine's bright pops of red fruit flavors complement and contrast with the cherry-onion compote and the savory, salty Manchego.

Pair with 2018 Nickel & Nickel C.C. Ranch Cabernet Sauvignon