



# Total Locals Club

Recipes for pairing with Total Locals  
Club July 2010 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)

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## Bruschetta Ideas

Ramazzotti Sangiovese and Bruschetta, a perfect start to any meal...

All ideas are meant to top a sliced baguette that has been toasted (375° oven for 10 minutes), rubbed with garlic and drizzled with olive oil, salt and pepper...

### **Wild Mushroom and Gorgonzola Cheese:**

Toss ½ lb. mixed wild mushrooms with 3 tbsp. each of olive oil and balsamic vinegar, ½ tsp. chopped rosemary and 4 cloves chopped garlic. Place on baking sheet in preheated 375 degree oven and roast for 10 minutes. Remove and let cool. Slice mushrooms thinly and toss with additional 2 tbsp. balsamic vinegar and olive oil & 1/2 cup crumbled Gorgonzola cheese. Add 2 tbsp. chopped parsley and season with s & p. Serve on Baguette slices.

**Sausage & Fennel:** In preheated 350 degree oven. Crumble ½ lb. hot or sweet Italian sausage (casings removed) in a bowl adding 5 oz. grated fontina, 1 tsp. fennel seeds, 2 tbsp. chopped parsley and salt to taste. Spread mixture onto baquette slices and place in single layer on baking sheet and bake in preheated 350 degee oven until golden and crispy approximately 15 minutes.

**Green Olive Tapenade:** Place 1 cup pitted green olives, 1 tablespoon anchovy paste, ¼ cup flat-leaf parsley leaves, two chopped garlic cloves, ¼ cup olive oil, 1 ½ tablespoons lemon juice, and generous pinch of freshly ground black pepper in a food processor. Process to a coarse puree. Add additional olive oil if necessary to make the tapenade spreadable. Taste for seasoning

– you may like additional lemon juice, anchovy paste, and/or black pepper. Top bruschetta with a dollop of tapenade. Can add a small piece of preserved lemon as a garnish, if desired.

**Goat Cheese & Tomato Sauce:** Spoon about 1 cup of your favorite store-bought tomato pasta sauce into a fine mesh strainer. Let the juices strain out for a few minutes so sauce won't make bread soggy. Top bruschetta with a teaspoon or so of sauce, then crumble or slice fresh goat cheese on top of the tomato sauce. Run bruschetta under a broiler briefly to warm goat cheese.

**White Bean, Sage & Prosciutto:** Drain and rinse one 19-ounce can of cannellini beans. Either mash to a coarse puree with a fork or puree in a food processor or blender. Add one teaspoon lemon juice, 1 tablespoon olive oil, about 3 tablespoons chopped fresh sage, and coarse salt and freshly ground pepper to taste. Spoon a heaping teaspoon of bean mixture on each bruschetta and top with a bit of prosciutto.

