

Wine Pairing: Farmer's Market Tomato Salad with Orange Zest Crackers

Jill Ogorsolka, of Trumpet Vine Catering, provided this delicious summer recipe. The sweetness and acidity of the tomatoes make it a wonderful pairing for the *Grenache Blanc*.

TOMATO SALAD

3 Farmer's Market tomatoes, medium sized,
multi-colored if possible
4 to 6 tablespoons crème fraiche
1 tablespoon basil, thinly sliced
4 tablespoons Pasolivo Orange Olive Oil
Freshly cracked peppers and kosher salt to taste

Slice tomatoes ¼ inch thick and fan onto serving platter.

Sprinkle with salt and pepper to taste.

Spread crème fraiche over tomatoes.

Drizzle olive oil over tomatoes and crème fraiche and spread basil over the top.

Serve with the Orange Crackers.



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ORANGE ZEST CRACKERS

½ cup unbleached all purpose flour
½ teaspoon coarsely ground black pepper
1 teaspoon freshly grated orange rind
2 tablespoons cold unsalted butter, cut into small pieces
1 tablespoon sour cream
1 ½ teaspoons fresh orange juice
Coarse salt

Preheat oven to 400 degrees F.

Blend the flour, pepper, orange rind and butter until the mixture resembles meal, add the sour cream and the orange juice and combine, adding 1 teaspoon of water if necessary, until it just forms a dough.

Gather the dough into a ball and chill it, wrapped in plastic, for about 15 minutes.

Roll out the dough 1/16 inch thick on a lightly floured surface and with a 2-inch round cutter cut out 16 rounds.

Place rounds on an ungreased cookie sheet, sprinkle with coarse salt and bake for 12 minutes, or until they are golden. Transfer crackers to a rack and cool for 5 minutes.