

SUGGESTED PAIRINGS

Jackson-Triggs Silver
Sauvignon Blanc



Serve on Brioche Crostini or Grilled Bread.

Ricotta & Tarragon Mousse

Makes 2 1/2 Cups

2 cups Ricotta cheese
Salt & Pepper
4 Tbsp 35% cream
1 Tbsp Chopped tarragon
1/4 cup Confit shallots

Combine all ingredients in a food processor and blend until smooth. Chill and Serve.

Confit Shallots

Makes 1 Cup

16 Shallots, peeled and sliced into rings
1 cup Olive oil
1 Tbsp Salt
1 Tbsp Sugar
1/2 Tbsp Black pepper
4 sprigs Fresh thyme

Place all ingredients in a deep sauté pan. Cover with foil and place in a 300°F oven. Bake for 1 hour until shallots are tender and sweet. Cool and store in airtight container in the fridge. Shallots will last up to 2 weeks.

Chef's Tip: Combine the shallot oil with your favourite vinegar to make an outstanding salad dressing.

Recipe by David Penny,
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