



ROBERT YOUNG

E S T A T E W I N E R Y

Smoked Salmon & Apple Relish Crostini

Crisp apple, creamy goat cheese and smoked salmon perfectly complement our well-balanced Alexander Valley Chardonnay.

For the Apple Relish:

- 1 Granny Smith apple, cored, peeled, & grated
- 2 tbsp chopped fresh parsley
- 2 tbsp chopped fresh chives
- 2 tbsp olive oil
- ½ lemon, juiced

For the Toppings:

- 4 oz soft goat cheese
- 4 oz soft cream cheese
- 6 oz smoked salmon

For the Crostini:

- 1 Sourdough baguette
- 4 tablespoons olive oil



For the crostini, slice the loaf into ½ inch rounds, brush lightly with olive oil and bake for 13 - 15 minutes at 250°F or until golden brown. Allow to cool. While the crostinis are baking, mix together all of the apple relish ingredients in a bowl until well combined. Set aside. Mix goat cheese and cream cheese until well blended and season with salt and pepper as desired. Remove crostinis from the oven, and spread cheese over the crostinis. Top with a piece of smoked salmon and a teaspoon of apple relish. Serve immediately. Makes approximately 25 pieces.

The fresh crispness of the apple relish complements the acidity and fruit-forward nature of the wine. The malolactic fermentation gives the wine a buttery quality which agrees with the richness of the smoked salmon and goat cheese. Our barrel aging regime contributes delicate, toasty vanilla which works well with the smoky salmon. Enjoy!

Thank you for joining us for Winter Wineland 2014!