

# TRINCHERO

## *Family Estates*

Mason Cellars

Sauvignon Blanc

## HERB-CRUSTED MARINATED GOAT CHEESE SALAD



6 Servings



1 Hours



### INGREDIENTS

#### For the Marinated Goat Cheese:

½ c. extra-virgin olive oil  
1 tsp. thyme, chopped  
¾ tsp. Herbes de Provence  
1 garlic clove, finely minced  
1 lemon, zested (save lemon juice)  
2 plain goat cheese logs, chilled

#### For the Herb Crust:

1 ¼ c. Panko breadcrumbs  
¼ tsp. kosher salt  
1 tbsp. olive oil  
1 tsp. Herbes de Provence, lightly crushed  
2 tsp. fresh thyme, finely chopped  
Zest of ½ lemon

#### For the Vinaigrette and Salad:

3 tbsp. lemon juice  
2 tbsp. golden balsamic vinegar  
¼ tsp. kosher salt  
2 tsp. honey  
1/3 c. extra-virgin olive oil  
2 c. baby arugula  
1 fennel bulb, shaved  
1 orange, segmented

### DIRECTIONS

- For the Marinated Goat Cheese:** Combine all the marinade ingredients except the goat cheese. Whisk well to combine and set aside. Slice each goat cheese log into six rounds, using a wet knife for 12 rounds. Pour some of the marinade into a shallow dish that can hold all the goat cheese closely together. Lay the goat cheese rounds on top and pour the rest of the marinade over. Cover and refrigerate for at least 4 hours; overnight is best. Flip the goat cheese rounds at least once while they are marinating.
- For the Herb Crust:** Combine the panko, salt, and olive oil and mix well. Transfer to a dry skillet and place over medium-low heat to toast, stirring constantly, until evenly golden brown. Remove from heat, let cool slightly, and stir in Herbes de Provence, thyme, and lemon zest.

*This recipe was created and paired by the Culinary Team at Trinchero Napa Valley.*

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### DIRECTIONS CONTINUED

3. **For the Vinaigrette:** Combine the first five ingredients in a bowl, using a whisk. Slowly drizzle in the olive oil, whisking constantly until the vinaigrette is emulsified. Whisk in the orange zest.
4. Preheat oven to 350°F. Line a cookie sheet with foil or parchment paper.
5. Place the crumb mixture in a small dish or bowl. Remove goat cheese rounds from the marinade and coat each round in the crumb mixture pressing the crumbs firmly into the cheese so that the crumbs adhere and the rounds are completely crusted.
6. Transfer the rounds to the prepared sheet pan. Bake the rounds for about 5-7 minutes, just until warmed through. While the goat cheese is baking, prepare the salad.
7. Combine the shaved fennel, baby arugula, and orange segments in a bowl. Season with salt to taste and dress lightly with some of the vinaigrette. If using beets, toss the beets with a bit of the vinaigrette in a separate bowl and season with salt to taste.
8. Divide the salad and the beets among six plates. Using a small metal spatula, carefully transfer two goat cheese rounds onto each plate. Serve immediately with crostini or warm, crusty bread.



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# TRINCHERO

## *Family Estates*

*Neyers Vineyards*  
Cabernet Sauvignon

## GRILLED FLANK STEAK WITH CHIMICHURRI



4-5 Servings



30 Minutes

### INGREDIENTS

#### **For the Chimichurri:**

1 bunch fresh cilantro  
1 bunch fresh parsley  
1 bunch fresh oregano  
½ bunch fresh mint  
2 cloves of garlic  
½ tbsp. red pepper flakes  
1 tbsp. kosher salt  
Juice of one lime  
1 tbsp. red wine vinegar  
¾ c. extra virgin olive oil

#### **For the Flank Steak:**

1 1.5-2 lb flank steak  
1 tbsp. kosher salt  
1 tsp. black pepper  
1 ½ tbsp. olive oil

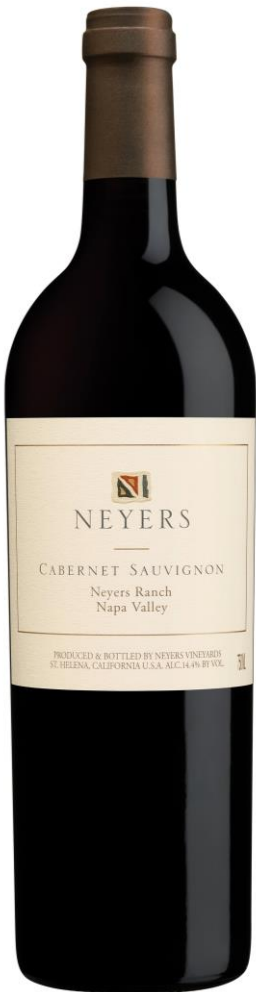
### DIRECTIONS

#### **For the Chimichurri:**

1. Pick the leaves from all the herbs and combine all ingredients in a food processor.
2. Continue processing until a paste is formed. Slowly pour in the olive oil with the machine running.
3. Season further to taste with salt, chili flakes, and vinegar.

#### **For the Flank Steak:**

1. Preheat your grill to 450°F and coat the steak with olive oil. Sprinkle the salt and pepper on each side and grill until medium-rare or desired doneness.



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