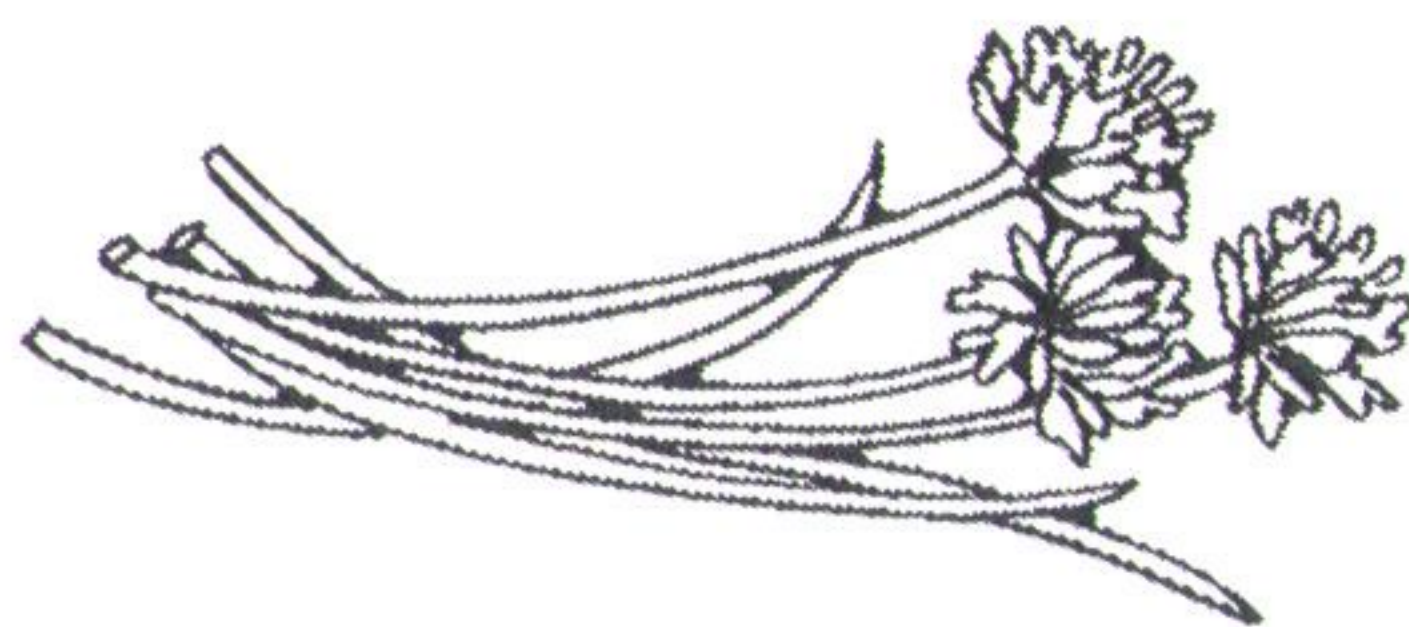


PAIRINGS & RECIPES by Lisa Hallgren

MINI TOMATO & GOAT CHEESE BURGERS & KEUKA VILLAGE WHITE



Serving as the culinary manifesto of the 21st century, Dan Barber's novel, The Third Plate (available in our Tasting Room), is a critical look at the state of America's food system and how it must evolve into a sustainable system. Blue Hill at Stone Barns Farm to Table Restaurant is Barber's showcase of locally sourced, sustainable foods. Dan is a big supporter of Ravines and his restaurant is nothing short of life changing (www.bluehillfarm.com). If you go there, mention that you are a Ravinous Member! These incredibly little tomato and goat cheese burgers make the perfect vegetarian starter for picnics and cookouts.

Buns:

1/3 cup plus 1 Tbs. almond flour	2/3 cup olive oil
1/3 cup plus 1 Tbs. all-purpose flour	1/2 tsp. kosher salt
3/4 cup confectioners' sugar	4 egg whites, lightly beaten

Cheese filling:

1/2 cup soft mild goat cheese, at room temperature
5 Tbs. mascarpone cheese
1 1/2 Tbs. finely chopped fresh chives
Pinch of kosher salt
24 small fresh basil leaves

Tomato filling:

2 tomatoes, about 1/2 lb. total, peeled, seeded and cut into 1/4-inch dice
1/4 cup drained sun-dried tomatoes in oil, finely chopped
2 Tbs. finely chopped shallot
2 tsp. balsamic vinegar
1/4 tsp. kosher salt
1/4 tsp. freshly ground pepper

Preheat an oven to 325°F. Lightly butter a 24-cup mini muffin pan.

To prepare the buns, in a bowl, whisk together the almond flour, all-purpose flour, confectioners' sugar and salt. Whisk in the egg whites until combined. While whisking, add the olive oil in a slow, steady stream. Divide the batter among the prepared muffin cups, filling each about two-thirds full. Bake until the buns are pale golden and springy to the touch, 20 to 25 minutes. Transfer the pan to a wire rack and let cool for 5 minutes. Turn the buns out onto the rack and let cool completely.

To make the tomato filling, in a small bowl, stir together the diced fresh tomatoes, sun-dried tomatoes, shallot, vinegar, salt and pepper.

To make the cheese filling, in another small bowl, stir together the goat cheese, mascarpone, chives and salt.

To assemble the mini burgers, using a serrated knife, cut the buns in half horizontally. Spread 1 tsp. tomato filling on each bottom bun and top with a basil leaf. Spread 1 tsp. cheese filling on the inside of each top bun and cover the burgers. Makes 24 mini burgers.

LITTLE LULUS & DRY RIESLING

Our neighbors at Bostrom Farm, who produce amazing pork, created a special sausage made with our Riesling. Our recipe for Riesling Sausage and confit, were so popular, we had recreated it into a casual gourmet mini-dogs we affectionately call Lulus after our winery dog, a mini-wiener dog called Lulu who many of you have met in the tasting room.,

Fennel and onion confit:

4 T olive oil
3 medium sweet onions
1 medium fennel bulb
2 T chopped fresh oregano (or 1 T dried)
Kosher salt & freshly ground pepper



Halve onions and fennel, slice into thin strips, and cook in a med-high skillet, constantly stirring so they do not burn. Add remaining ingredients and cook approximately 8 to 10 minutes until a nice brown roasted color develops. Reduce heat medium low and continue cooking for another 30 minutes until onions and fennel are soft and deep yellow-brown. Put your roasted Riesling Sausage dogs on a bun and top with confit.