



Grilled peaches with whipped goats cheese, basil & almonds with *Jean Roi Cap Provincial Rosé*

This recipe is equally great served as an appetiser (or part of a tapas spread) or as a “different” dessert. The flavours are complex yet inviting, and it celebrates the natural juicy goodness of fresh stone fruit and tangy goats cheese.

INGREDIENTS

(serves 4 as a starter or dessert)

125 g plain goats cheese log (chevin), at room temperature
250 g plain cream cheese, at room temperature
45 ml (3 tablespoons) milk
2 tablespoons basil, finely chopped (plus more for serving)
4-6 ripe peaches / nectarines, halved (stones discarded)
olive oil, for brushing
2 tablespoons flaked almonds, lightly toasted
a drizzle of honey, for serving

METHOD

In a small blender or food processor, mix the goats cheese, cream cheese, milk and basil to a smooth consistency. Set aside.
Heat a griddle pan over high heat. Brush the cut sides of the peaches with olive oil, then grill for about 2 minutes until charred but not too soft. Remove and arrange on a platter, then leave to cool slightly.
Top each grilled peach half with a dollop of the cheese mixture (or use a piping bag to shape the mixture), then top with more basil, flaked almonds and a drizzle of honey. Serve at once.



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Jean Roi
Cap Provincial
Rosé



Fresh oysters with a soy dressing, pickled ginger & cucumber with **Jean Roi Cap Provincial Rosé**

Fresh oysters served on a bed of ice are one of the simplest ways of celebrating the ocean's briny bounty. Dressed with a splash of dark soy sauce, a few drops of aromatic sesame oil and the sweetness of pickled ginger, this platter is a delight when entertaining guests

INGREDIENTS

(serves 3-4, adjust quantities where necessary)

- 1/4 cup (60 ml) good quality soy sauce
- 1/2 teaspoon (2,5 ml) sesame oil
- 5 ml mirin
- 5 ml rice wine vinegar
- 12 large live oysters, shucked & loosened
- ice, roughly crushed, for serving
- about 2 tablespoons sliced pickled ginger
- about 1/2 cup cucumber finely julienned (sliced into thin strips)
- 1 teaspoon (5 ml) black sesame seeds (optional)

METHOD

In a small jug, stir the soy, sesame oil, mirin and vinegar together. Arrange the oysters on a bed of ice on a platter, then top each one with a teaspoon of dressing. Top with some pickled ginger and strips of cucumber, then sprinkle with black sesame seeds. Serve at once.



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Hot smoked trout Niçoise salad with wholegrain mustard dressing with *Jean Roi Cap Provincial Rosé*

A side of deboned hot smoked trout is one of the most versatile and convenient ingredients when entertaining. Not only is it great served on its own, but it works so well in salads, pasta dishes and dips, and has an elegant, smoky flavour. This room temperature trout Niçoise salad is a keeper in every way, and makes a stunning centrepiece for your festive table.

INGREDIENTS

(serves 4)

a small bunch rocket leaves
about 16 baby potatoes, cooked until tender & halved
a generous handful fine French beans, blanched in water for 1 minute (or pan-fried in olive oil for 1-2 minutes)
1/2 cup kalamata olives (or black olives)
1 cup baby/rosa tomatoes
1 cup shaved cucumber
a handful fresh dill / parsley / origanum leaves (roughly chopped)
4 XL eggs, boiled & cooled, peeled & halved (about 7 minutes for a jammy yolk)
about 300 g hot smoked trout fillets, flaked

FOR THE DRESSING

100 ml extra virgin olive oil
30 ml apple cider vinegar or lemon juice
15 ml wholegrain mustard
10 ml honey
1 small clove garlic, finely grated
salt & pepper, to taste

METHOD

Prep all the ingredients as described in the list. Arrange on a large platter. Mix all the ingredients for the dressing together in a jar. Pour over the platter and serve immediately.



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