

## BUCKWHEAT TOAST

### Whipped Chèvre & Spring Pea Relish

2021 Soter Origin Series Pinot Noir Rosé

#### BUCKWHEAT LOAF

**1 1/4 Cups Gluten free flour mix**    **2 tsp. Baking soda**    **2 Tbsp. White vinegar**  
**- Bob's red Mill is great!**    **1/2 tsp. Salt**    **2 Cups Water**  
**1 1/8 Cups Buckwheat flour**    **2 Tbsp. Sugar**    **2 ea. Whole eggs**

Mix dry ingredients together in a medium sized bowl. In another bowl, combine wet ingredients. Add wet to dry and let sit 1 hour. Bake at 350F for one hour in an 8 x 4 loaf pan (butter or spray pan before baking). Remove from heat and let cool before removing loaf from pan.

#### ENGLISH PEA RELISH

**2 Cups shelled, raw English peas**    **Zest of 1/2 lemon**  
**1/3 Cup Extra virgin olive oil**    **1/8 tsp. Aleppo pepper or chili flake**  
**- be sure to use a fresh oil**    **8 Mint leaves, chopped**

Blanch the peas in salted water for one minute until tender. Shock them in ice cold water to stop them from cooking and drain well. In a food processor, add all ingredients and pulse until the peas are roughly chopped. Season with more salt to taste. The mixture should be somewhat loose like a dip, so add more olive oil if needed.

#### WHIPPED CHEVRE

TO SERVE:

**1 package fresh, spreadable goat or sheep's milk cheese at room temperature.**

Toast a thin piece buckwheat loaf. Spread with soft cheese and top with pea relish. Garnish with sea salt and a drizzle of olive oil.

## DUNGENESS CRAB SALAD

### with Roe

2019 Soter Vineyards Estates Chardonnay

**1 lb. Dungeness crab meat**    Slice fennel bulb into quarters, vertically. Lay on a flat side and slice the fennel paper thin to the core, place in bowl.  
**1 Bulb fennel, quartered, sliced**  
**1/2 Cup Fennel fronds**    Clean any dirt off the radish and slice in 1/8-inch slices. Stack the slices in manageable piles and then slice into small matchsticks. Alternatively, you can grate the radish on the smallest holes on your box grater or the smallest teeth of your mandolin.  
**1/2 Cup Radish, thinly sliced, then cut into matchsticks**  
**1/2 Cup Extra virgin olive oil**    Mix all ingredients in a bowl and let sit to marinate for at least 2 hours before serving.  
**1/4 Cup Yuzu or 50/50 lemon and lime juice**  
**Salt to taste**    Garnish with Tobiko or your favorite bright fish roe like Steelhead or salmon. Serve with crackers or enjoy as is!

## SAVORY HOT BROWN TART

2019 Soter Vineyards Estates Pinot Noir

**1/2 Lb. Smoked ham, thinly sliced**

Preheat oven to 350 degrees.

**2 Large onions, thinly sliced**

In a heavy sauté pan, cook the onions in four Tbsp. of olive oil until soft and caramelized; season to taste with salt and set aside to cool.

**4 Tbsp. Extra virgin olive oil**

**1/2 Bunch thyme, leaves picked and chopped**

Cut the cherry tomatoes in half and season with salt, Aleppo pepper, and two Tbsp. of olive oil. Roast at 350 degrees until edges have slightly browned, about 10-12 minutes. Do not over bake. Remove and set aside.

**2 Pints cherry tomatoes, halved**

**2 Tbsp. Extra virgin olive oil**

**1/4 tsp. Aleppo pepper or chili flake**

**1 1/2 Cups Mornay (cheese) sauce**

#### MORNAY CHEESE SAUCE

In a small sauce pot, combine, onion, bay leaf, peppercorn, clove, and milk and let steep for one hour on medium heat. Keep milk below a simmer, stirring occasionally. Once cooked, strain the onion and spices out and set the milk aside. Discard what is left in the strainer.

**1 Savory pie shell (fresh or frozen)**

**Salt to taste**

#### MORNAY CHEESE SAUCE

**1/8 Cup Butter**

In a medium sauce pot, melt butter and flour until a paste forms. Cook on medium heat while making sure to scrape the bottom of the pot to prevent burning. This is the roux, a mixture of butter and flour used to thicken the cheese sauce. Cook the roux until it is the color of pale gold sand. About 3-5 minutes. Slowly pour a third of the milk into the pot with the roux and whisk as it's added. Turn heat to medium low and continue to add milk and whisk until a smooth sauce forms. Cook sauce for about 30 minutes. Allow the sauce to reach a bubble for 1 minute, then turn it down and continue cooking on medium-low heat. Be sure you are whisking frequently so the sauce doesn't burn on the bottom. Add the Cheese, cream, and salt to taste.

**1/8 Cup All purpose flour**

**1 1/2 Cup Whole milk**

**1/2 Of one Onion**

**2 ea. Bay leaf**

**1 tsp. Black Peppercorn**

**1/4 tsp. Clove**

**1/4 Cup Heavy Cream**

**1/4 lb Melty Cheese (Swiss, Gouda, Havarti, etc.), shredded**

Use immediately or store in refrigerator with a piece of plastic pressed to the top to prevent a film from forming.

**Salt to taste**

Once all ingredients are cool and prepared, assemble your tart:

#### ASSEMBLY

Layer the thinly sliced ham along the bottom of the tart. Add the caramelized onions, then the cheese sauce. Add another layer of ham, more cheese sauce and then top with tomatoes and thyme. Bake at 350 degrees for about 45-60 minutes until the tart crust is a golden brown. If the tomatoes are getting too browned, cover the tart with tin foil to finish cooking. Let cool before slicing and serving.