

Arugula, Honeycomb, Pear & Blue Cheese Salad with Warm Vinaigrette

INGREDIENTS

4 tbsp white balsamic vinegar

2 tsp Dijon mustard

4 one-inch x one-inch square pieces of Savannah Bee Honeycomb with 1 tsp honey

8 Tbsp Zakarian Collection extra-virgin olive oil

Salt and pepper

8 large handfuls arugula (about 24 ounces)

1 barely ripe pear, cored and sliced thin

6 ounces soft blue cheese

Directions

1. Whisk together the balsamic vinegar, mustard, and 1 teaspoon honey in a small saucepan over low heat. Gradually pour in the olive oil and continue whisking until the dressing has emulsified. Season with salt and pepper.
2. Divide the arugula between four plates. Top each salad with a honeycomb square and equally divide sliced pear and blue cheese, then drizzle with warm vinaigrette.

Credit to Chef Matt McMillin, Director of Culinary & Beverage Innovation at Cooper's Hawk Winery & Restaurants



Classic Tomato Bruschetta

Yield: 6 Pieces

INGREDIENTS

3 pieces soft Italian bread
3 oz burrata
3 oz grape tomatoes, cut in ¼'s
1 pinch kosher salt
1 tbl white balsamic vinegar
1/8 tsp garlic, finely chopped
¾ tsp shallot, finely minced
1 ½ tsp basil, freshly chopped
2 tbl extra virgin olive oil
1 cup baby arugula
½ each fresh lemon
1 tsp extra virgin olive oil
½ tsp Maldon flaky sea salt
fresh cracked black pepper
butter

Directions

1. Slice bread approximately ½" thick. Brush both sides with soft butter and grill on both sides to make crispy and create grill marks.
2. In a small bowl, mix grape tomatoes with 2 tbsp of extra virgin olive oil and set aside.
3. Gather bruschettas and cut evenly in half.
4. With a small spatula or spoon, place an even, thin layer of straciatella on each piece of bread.
5. In a small bowl, combine the baby arugula, lemon, and extra virgin olive oil with half the Maldon flaky sea salt and a grind of fresh black pepper. Mix well until evenly coated. Spread evenly over the plate.
6. Mix the tomatoes and sauce one more time and place even amounts on each piece of bruschetta.
7. Arrange them over the arugula.
8. Garnish each piece of bruschetta with the remaining Maldon flaky sea salt.

Variations Include: Top With Sautéed Wild Mushrooms, Roasted Beets, Prosciutto, Fava Beans, Shaved Brussel Sprouts, etc.

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