

YALUMBA'S *Table*

Fresh curd bruschetta with smashed peas

+ Yalumba 'Y Series' Riesling 2008



Serves 6 as an entrée or light lunch

Ingredients

Ciabatta bread loaf

1 garlic clove, skin removed

1 cup freshly podded peas

Fresh curd - tub

½ tsp mint

Extra virgin olive oil

Sea salt

Yalumba 'Y Series' Riesling 2008

Pale green hues, this wine has a spice and aromatic profile showing feijoa, lemongrass, rose petals and tropical fruit. Long, fine and refreshing, the Yalumba Y Series Riesling shows grapefruit flavours with balanced mineral acidity and fruit sweetness. This leads to a long lingering flavour and persistence on the palate.



Preparation

Slice 6 pieces of ciabatta and drizzle with a little extra virgin olive oil, grill on a hot plate until crisp & golden on both sides. Allow to cool slightly, then rub each piece briefly with a clove of garlic. Briefly blanch about a cup of freshly podded peas (you can use frozen peas if podding is too time consuming). Use the back of a fork to smash the peas roughly, season with sea salt, add ½ tsp of chopped mint and a good splash of extra virgin olive oil. Spread a generous amount of curd on each bruschetta, top with the smash peas and serve.

