

## MOODY BLUE ON TOAST

*Toasted Sourdough topped with Italian Dolce Gorgonzola, whole roasted shallots marinated in Extra Virgin Lemon Olive Oil and Balsamic Vinegar, finished with a thin curl of lemon zest*

*Wine Pairing: L'Angevin Chardonnay,  
Laughlin Family Vineyard, Russian River Valley*



### A FEW NOTES ABOUT ITALIAN GORGONZOLA

From the Italian region of Lombardy a buttery, rich cheese, Stracchino Gorgonzola is produced. What makes this cheese so distinctive is the rich cow's milk and the process of layering curd. While each layer of curd cools, a hot layer is placed over it. This allows the layers to separate leaving air to enter, promoting the growth of mold. Flecks of mold in gorgonzola tend to be more green than blue. In the local dialect this mold is referred to as *erborinn* or "parsley" which resembles Gorgonzola's flecking. Much of the Gorgonzola produced is aged in caves or grottos for 90 to 150 days. There are two varieties of Italian Gorgonzola, Dolce (*sweet*) and Piccante (*sharp*). Dolce gorgonzola is younger and milder, Piccante has been aged longer and is more pungent in aroma and taste. Both are soft and creamy. In Italy, Gorgonzola is traditionally served as a dessert. For this appetizer we prefer the traditional Dolce Gorgonzola from Italy.

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*Yield: 6 appetizer servings (approx. 3 toasts/person)*

*Preheat oven to broil*

## THE INGREDIENTS

8 ounces	Italian Gorgonzola (Dolce)
20 large	Shallots (Unpeeled)
3 tablespoons	Extra Virgin Lemon Olive Oil
2 teaspoons	Aged Balsamic Vinegar
18 slices	Sourdough Baguette
One	Zest of Lemon (Meyer lemon if available)

## THE PROCESS

**1** Remove the Gorgonzola from the refrigerator and let it come to room temperature. It is best to prepare the shallots an hour ahead. Place the whole unpeeled shallots on a half sheet pan or cookie sheet and drizzle very lightly with olive oil and toss to coat. Roast in the oven for approximately 30-45 minutes depending on the size of the shallots until they are very soft and just starting to ooze a bit.

**2** Let the shallots cool for 5 to 10 minutes, then slice the root end off and press down lightly on the opposite end of the root with the back end of a chef's knife. The tender inside will push out leaving the rougher outer layer attached to the skin. Place the tender shallots in a bowl and drizzle with a tablespoon of lemon olive oil, the balsamic vinegar and just a pinch of salt. They will keep, covered and refrigerated for a few days.

**3** Cut the sourdough baguette in 1/4 inch slices, then brush the bread on the side to be toasted with the remaining lemon oil. The bread can either be grilled or toasted in the oven until light golden brown. I prefer to toast only one side of the bread.

**4** On serving plates, place the grilled or toasted bread, the shallots and Gorgonzola. A little Gorgonzola goes a long way. Spread the cheese on top of the toasted baguette top with a shallot and a curl of lemon zest and enjoy with L'Angevin Laughlin Chardonnay.

*Alternative:* If you do not have access to Extra Virgin Lemon Oil, you can use extra virgin olive oil and macerate a teaspoon of finely chopped lemon zest and a pint of salt into the olive oil.

*Tasting Notes:* When we taste tested this recipe we tried four breads: a sweet baguette, an herbed foccacia, a brioche and our ultimate choice, the classic sourdough baguette. It was surprising how much better the sourdough paired with the Gorgonzola, shallots and our Laughlin Chardonnay. The lemon oil and zest were also a great enhancer of the overall flavors in the mouth.