

PALMINA



Meyer Lemon and Artichoke Tapenade with Traminer, 2007

This is one of those foods where the separate ingredients can be distinguished in the final *assemblage*, where the combination is perfect! The aromatic, pungent flavors and the crunchy, creamy, cheesy textures are a fantastic complement to Traminer. The recipe is very flexible - a pungent olive oil such as Stolpman works as well as a Greek Kalamata oil.

1 1/2 cups artichoke hearts in water, drained and chopped
1 tsp garlic, peeled and chopped
1/2 tsp black pepper, coarsely ground
1 tsp coarse sea salt
1 tsp Myer lemon rind
1/2 cup Italian dry cheese, such as mountain or Pecorino, grated
1/2 cup olive oil
French bread

Put all of the ingredients except the oil into a blender and blend!

While the blender is doing its thing, slowly add the oil.

Cut the bread into thin slices and toast.

