

PALMINA



Crostini with Holiday Mincemeat and Pecorino paired with Lagrein, Honea Vineyard, Santa Ynez Valley 2008

serves 6 people

1 apple, peeled & grated
6 ounces apple juice concentrate
½ cup dark raisins
½ cup golden raisins
½ cup dried cranberries
½ cup mixed candied peel
¼ cup candied lemon peel
¼ cup brown sugar
½ cup Lagrein
3 tablespoons butter
½ teaspoon ground cinnamon
½ teaspoon ground allspice
½ teaspoon ground nutmeg
½ teaspoon cloves
½ pound Pecorino cheese, sliced
1 loaf rustic bread, cut into ½" diagonal slices

1. Combine all of the ingredients (except the cheese and bread) into a large saucepan. Bring to the boil and then simmer until it is almost dry.
2. Allow to cool then place in the refrigerator for at least one day, up to a week.
3. Toast the bread slices on both sides.
4. Put a slice of Pecorino on each bread slice then top with a generous teaspoon of mincemeat. The crostini can be served at room temperature or can be warmed slightly in the oven before serving.

