

PALMINA



Zucchini Agro-Dolce Crostini paired with Palmina Arneis

3 tablespoons Extra Virgin Olive Oil
1 medium red onion, chopped into ½" pieces
2 medium tomatoes, seeded & peeled, chopped into 4" pieces
3 celery stalks, chopped into ¼" pieces
3 zucchini, chopped into ½" pieces
1/4 cup Arneis
1/2 cup white wine vinegar
3 tablespoons honey
3 tablespoons capers, rinsed
2 tablespoons fresh oregano, coarsely chopped

1. Sauté the onion in the olive oil until it softens. Add the tomatoes and mash with a wooden spoon and heat through. Add the celery, zucchini and the wine and cook until the vegetables soften.
2. Add the vinegar, honey and capers then simmer for 45 minutes.
3. Serve on toasted rounds of bread, sprinkled with oregano.

