

PALMINA



Roasted Persimmon Crostini paired with Malvasia Bianca

This dish was created as a special pairing for Malvasia Bianca that was enjoyed at a Palmina winemaker dinner at *Trattoria i Trulli* in Encinitas.

2 Fuyu Persimmons - sliced into 1/4" wedges (skin on but core & top removed)
1 tablespoon honey
2 tablespoons Extra Virgin Olive Oil, divided
1 baguette - sliced into 1/2" slices & grilled or toasted
1 lime - cut in half
1 teaspoon salt
1 container Burrata - sliced into 1/4' slices
Seeds from 1 pomegranate

1. Mix 1 tablespoon of oil with the salt and the juice of one-half of the lime. Toss the persimmon slices in the mixture.
2. Roast the persimmon in the oven at 400 degrees for 20 minutes or until slices are slightly soft.
3. Top the crostini slices with the persimmon pieces, gently mashing the pieces. Top the persimmons with a piece of burrata and sprinkle with the pomegranate seeds. Squeeze the remaining lime half over all the crostini and drizzle remaining olive oil.

