

PALMINA



Torta di Savoia

phyllo pastry dough
½ lb Taleggio cheese, cut into ½" cubes
3 tbsp butter
3 medium yellow onions, chopped
4 slices pancetta, chopped
1½ lb mushrooms (button, baby bella and exotic blend), sliced
1½ cups Palmina Savoia (or other red wine)
3 tbsp Perlagrigio cheese (or any cheese with truffle slices), sliced
½ cup Parmiggiano Reggiano, freshly grated
2 tbsp fresh tarragon, chopped
salt & pepper
½ cup of Tomme di Savoie cheese, grated

1. Defrost the phyllo dough and line a 12" tart pan, trim the edges. Scatter the Taleggio cheese cubes on top of the phyllo. Bake at 450 degrees for 5 minutes, until phyllo begins to brown and cheese bubbles. Remove from oven and set aside. Set oven to 350 degrees.
2. Melt the butter in a large skillet, then sauté the onions and pancetta until the onions are translucent and pancetta is cooked through. Add the mushrooms to the pan, and cook over medium heat, without stirring until mushrooms begin to sweat (3-5 minutes).
3. Stir in the red wine and simmer for 10 minutes. Add parmiggiano and perlagrigio cheeses, stirring into mushroom mixture, simmer for another 10 minutes. Stir in the tarragon, season and cook for another 5 minutes. Spoon the mixture into phyllo crust, and sprinkle generously with Tomme di Savoie cheese.
4. Bake at 350 degrees for 12-15 minutes (until cheese is brown on top). Place on cooling rack and allow the torta to cool for 5- 10 minutes.

Serve with a green salad and a glass of Palmina Savoia!



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