

PALMINA



White Bean Crostini paired with Pinot Grigio, Honea Vineyard, 2006

12oz can of Cannellini (white kidney) beans
1 tbsp Extra Virgin Olive Oil
1 tbsp fresh rosemary leaves, finely chopped
zest of one lemon
salt and pepper
loaf of ciabatta

1. Wash and drain the cannellini beans and put into a food processor. Add the rosemary and lemon zest, then process. Slowly add the olive oil until the mixture is smooth.
2. Season to taste.
3. Slice the ciabatta and grill or toast in an oven. If you like, you could first brush the ciabatta with olive oil.
4. Spread the bean mix on to the bread and serve.



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