

PALMINA



Nebbiolo Torta paired with Palmina Nebbiolo

4 ounces pancetta, chopped
3 tablespoons Extra Virgin Olive Oil
2 tablespoons butter
2 medium onions, chopped
32 ounces ricotta
3 eggs
1 tablespoon fresh sage, chopped
3 tablespoons sun-dried tomatoes in olive oil, chopped
1 cup dried porcini, rehydrated
1 cup brown mushrooms, sliced
1 cup Nebbiolo
pinch cardamom
Pinch nutmeg
½ teaspoon fresh orange zest
4 ounces butter, softened
2 tablespoons breadcrumbs
12 sheets filo pastry



1. Mix the cheese, eggs, sage and tomatoes.
2. Brown the pancetta in a skillet. Add the olive oil and butter and onions and cook until the vegetables soften. Add the brown mushrooms and cook gently until they sweat.
3. Add the porcini, wine, spices and zest and cook until the liquid is reduced by half. Remove from the heat and allow to cool. Fold into the ricotta mixture.
4. Butter the inside of a springform pan then dust with breadcrumbs. Pour the cheese mixture into the pan and top with the filo – buttering between each sheet. Cover with foil.
5. Bake at 450 degrees for 30 minutes then remove the foil and bake for a further 15 minutes, until the filo browns.

Palmina ~ 1520 East Chestnut Court ~ Lompoc, CA 93436
tel: 805.735.2030 ~ fax: 805.735.2693 ~ info@palminawines.com
www.palminawine.com