



SIPS  TIPS

Creamy Leek Tartine with Rhapsody Pinot Blanc

Once again wine, food and travel writer Caitlin Hodges of Sips N Tips (sips-n-tips.com) has created a delicious recipe to pair with Rhapsody Pinot Blanc. Caitlin writes: “The leeks and mushrooms give a subtle umami quality that satiates the palate. The goat cheese brings a creamy, tangy flavor cut by the acid in the Rhapsody Pinot Blanc. The body of the Pinot Blanc stands up to the buttery, rich puff pastry. Salty pancetta, aromatic herbs, and lemon zest round out the flavor profile and keep you going back for another sip of wine. This pairing is complex enough to savor, yet simple enough to quaff away without thinking too hard about it.”

Sips N Tips' Creamy Leek Puff Pastry Tartine

Substantial enough for a meal or bite-sized as an appetizer, make sure you've got some Bells Up Rhapsody Pinot Blanc to serve alongside!

INGREDIENTS

18 oz frozen puff pastry
6 oz leeks, trimmed
(white part only)
4 oz mushrooms
3 cloves garlic
4 oz pancetta, diced
5 oz goat cheese
2 tablespoons salted butter
Herbs de Provence
Salt and Pepper to taste
Zest of one lemon

INSTRUCTIONS

1. Defrost puff pastry according to package instructions (this may take up to two hours).
2. Preheat oven to 400 degrees.
3. Slice leeks into ¼-inch slices. Dice mushrooms into ½ inch pieces. Mince garlic. Over medium heat, melt two tablespoons of salted butter. Add leeks, mushrooms, and minced garlic. Season with salt and pepper to taste. Cook until leeks are translucent and the mixture has reduced. Let cool.
4. Unroll puff pastry and place on a lined baking sheet. Cut pastry into 4-inch squares and place 1-inch apart on the baking sheet. Gently place the leek and mushroom mixture in the center of each square, leaving about a ½-inch border around the edges.
5. Crumble goat cheese on top of each square of pastry. Gently spread about 1 teaspoon of pancetta on each pastry square. Sprinkle pastry squares with Herbs de Provence.
6. Place the baking sheet in the center rack of the oven and bake for 20-22 minutes. The edges of each pastry should be puffed and golden, and the bottom should be an even golden brown color.
7. Remove from oven and let cool on the baking sheet for 10 minutes. Move to serving dish and garnish with lemon zest. Serve with Bells Up Rhapsody Pinot Blanc!

Pro tip: Cut the pastry into smaller 1.5" squares for a bite-sized appetizer!