

# PEPPERWOOD GROVE

## PINOT NOIR

### Holiday Prosciutto Salad with Truffle Oil

SERVES 4

#### INGREDIENTS

- 8 thin slices rustic French or Italian bread
- Butter
- 1 whole clove garlic
- 2 Tablespoons fresh lemon juice
- 1/2 teaspoon seeded Dijon mustard
- 1/4 cup olive oil
- Salt and fresh black pepper
- 4 cups fresh spinach, washed and stemmed
- 12 very thin slices prosciutto or jamon serrano
- 1/2 - 3/4 cup thinly shaved Aged Gouda or Parmigiano-Reggiano cheese (easier to shave off a larger piece around 4 oz.)
- 1 -2 teaspoons truffle oil

#### PROCEDURE:

Preheat oven to 400 degrees. Spread bread slices with butter, lay out on cookie sheet, and put in oven to toast for several minutes until crisp. Remove from oven, rub tops and bottoms of croutons with the garlic clove, and set aside. Rub inside of salad bowl with the garlic clove. Add lemon juice, mustard, olive oil, salt and pepper to taste, whisking well to create an emulsion. Slice spinach into 1-inch ribbons and add to the bowl. Toss well to coat with the dressing. Mound spinach on individual dinner plates and curl the slices of ham attractively on top. Top generously with the shavings of cheese, then drizzle each salad with 1/2 to 1 teaspoon of truffle oil. Garnish each plate with 2 garlic toasts. Serve with Pepperwood Grove Pinot Noir.

#### COMMENT:

Salad with wine? Yes indeed, when the dark green spinach is capped generously with delicate salty ham, subtle cheese and truffle essence. A fruity, refreshing wine featuring light tannins and a pleasant finish, the cherry-red **Pepperwood Grove Pinot Noir** is an excellent accompaniment. Its lighter body and fresh fruit character effectively punctuate the salad's rich tastes with a gentle acidic balance. This recipe goes together fast, but it's fresh, healthy and quite elegant – maybe for New Year's?

