



WENTE[®]

VINEYARDS

ASPARAGUS & HERBED GOAT CHEESE TARTINES

SERVES: 4-6 as an appetizer

Green asparagus complemented by plenty of fresh herbs and goat cheese makes for the perfect pairing for a crisp Sauvignon Blanc in the spring. The more herbs the better topped upon these delicious toasts.

Ingredients

- 6 Thick slices of sourdough
- 10-12 Asparagus spears
- 3 Tbsp Extra virgin olive oil
- 1 ea Juice of half a lemon
- 1/2 cup Chevre goat cheese
- 1/4 cup Freshly chopped sweet herbs (dill, chives, parsley)
- 1/2 cup Fresh herbs, picked from their stems
- to taste Salt and Pepper

Method

- 1 Thoroughly mix the Chevre goat cheese with the chopped herbs and pinch of salt. Set aside.
- 2 Brush the sliced sourdough with one tablespoon of extra virgin olive oil and toast in a 375°F oven until golden brown (8-10 minutes).
- 3 Slice the asparagus into one inch pieces and saute in a hot pan with two tablespoons of extra virgin olive oil until tender.
- 4 Season with a pinch of salt, a few cracks of pepper, and the lemon juice.
- 5 Remove the asparagus from the pan and set aside.
- 6 Spread the herb-ed goat cheese over the toasted sourdough, then spoon the cooked asparagus over the top of the toasts.
- 7 Finish with a scattering of fresh herbs and a drizzle of extra virgin olive oil.

WINE PAIRINGS

Enjoy with [Louis Mel Sauvignon Blanc](#)

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