

Niçoise toasts

Pairings for Rosés can seem endless so we went to our Winemaker, Gina Hennen, and featured Rosé artist, Catherine Freshley, to ask what their favorite food was. Both said they love hard boiled eggs! We made this delicious Oregon Niçoise Toast with hard boiled eggs to pair with our bright 2021 Rosé, and it tastes like Spring. We can't wait for you to try it! Cheers!

Ingredients:

1 lb Purple fingerling potatoes
4 Eggs
1 - 8oz Salmon filet
½ cup Olive oil
1 Tbsp Dijon mustard
1 Tbsp Shallot - minced
1 tsp Thyme - minced
¼ cup Niçoise olives - pitted
¼ cup Cherry Tomatoes - quartered
1 Tbsp Capers - rinsed
1 French baguette

How To:

1. Cook potatoes by washing the fingerling potatoes to remove dirt and place in a medium pot with cold water to cover, bring pot to a boil and cook potatoes until a knife can pierce the potato with minimal resistance - about 10-15mins - once cooked, place potatoes in ice bath to stop cooking
2. In a separate pot, boil eggs by covering eggs with cold water, bring to a boil then cover pot and set stove to low for 8mins then transfer the eggs to an ice bath to cool
3. Roast salmon by preheating oven to 375°F; pat salmon fillet dry on both sides and oil each side liberally with olive oil, then season with salt and pepper; place salmon, skin side down, on baking sheet and roast for between 6-12mins, or until salmon registers 145°F with a thermometer

4. Meanwhile, dice shallot and mix together with thyme and vinegar - set aside until salmon and potatoes are cooked; this is the base for the vinaigrette - by soaking the shallots in vinegar, you are reducing the astringency
5. Trim bread for toasts, I recommend cutting baguette horizontally then into 5" sections
6. Toast bread and set aside for topping
7. Complete the vinaigrette by adding dijon mustard to vinegar-shallot mix, then slowly drizzle in olive oil while whisking to combine
8. Thinly slice potatoes and layer onto toast in a thin shingled pattern
9. In a small bowl, dress the potatoes in 1 tablespoon of vinaigrette and layer onto toast in a shingled pattern
10. Flake the salmon into large pieces and place into a bowl to combine with tomatoes olive, and capers - dress with 2 teaspoons of dressing - divide the salmon, tomato, olive, caper mixture between toasts
11. Peel eggs and cut into quarters, nestle quarters onto toasts - they are the featured ingredient after all
12. Drizzle vinaigrette over toasts as a garnish
13. Enjoy for any meal with a chilled glass of 2021 Artist Series Rosé