



Cedar Plank-Roasted Manchego Cheese Brandied Cherries, Charred Onion Jam and Crostini

Nickel & Nickel C.C. Ranch Cabernet Sauvignon, Rutherford, Napa Valley

by Executive Chef Trevor Eliason

Ingredients

1 yellow onion

1/2 cup olive oil

Salt and pepper, to taste

1/8 cup toasted almonds,
roughly chopped

1/8 cup brandied cherries, halved

Balsamic vinegar

5 ounces aged
Manchego cheese

1 cedar plank, 6" x 4",
soaked in water overnight

12 crostini

METHOD

This recipe has two simple parts: the cherry, onion and almond compote and the roasted cheese.

Compote Preparation:

Slice the onion into thick slices, brush with oil and season with salt and pepper. Grill both sides of the onion on high heat until dark grill marks appear. Dice the onion once it has cooled and fold in the almonds and brandied cherries. Season with salt and pepper and a splash of balsamic vinegar.

Cheese Preparation:

Remove the rind and place the cheese on the soaked cedar plank. Place the plank in a 300°F oven for about 4 minutes. You want the cheese to be warm all the way through without melting too much. It should appear soft and shiny, but still hold its shape.

Serve the compote and crostini alongside the warm cheese.

Serves 4