

# *Fig & Olive Tapenade w/ Whipped Goat Cheese Crostini*

## *Paired with Pinot Noir 2017*

### Ingredients

#### **Whipped Goat Cheese Spread:**

- 1 cup whole milk ricotta
- ½ cup goat cheese
- ½ tsp. sea salt
- Pinch black pepper
- 1 tbs. olive oil
- 1 tbs. lemon juice

#### **Other:**

- Crostini of choice (sourdough recommended)
- Fresh minced parsley for garnish (optional)

#### **Fig & Olive Tapenade:**

- ½ cup raw walnuts
- ¾ cup dried Mission figs, stems removed (sub purple raisins)
- 3 tbs. plus 1 tsp. extra-virgin olive oil
- 1/3 cup shallot, minced
- 1 tsp. dried oregano
- 1 tsp. sea salt, plus more to taste
- 1 cup black Kalamata olives, pitted
- 2 tbs. balsamic vinegar
- 1 tsp. lemon zest (approx. 1 lemon)
- 1 tbs. fresh lemon juice

### Preparation

1. For the Whipped Goat Cheese Spread, combine all ingredients in a food processor and puree until smooth. Spread will keep tightly sealed in refrigerator up to 5 days. The recipe makes approx. 1 1/3 cups.
2. Preheat oven to 350 F and place walnuts on baking sheet. Bake for 10 minutes, or until walnuts are fragrant. Set aside to cool.
3. While walnuts are roasting, place figs in a mixing bowl and cover with hot water for 10 minutes. Drain figs and set aside.
4. Heat a small sauté pan to medium heat and add 1 tsp. olive oil. When oil is slightly simmering, add shallots, oregano, and 1 tsp. sea salt. Cook, stirring every minute or so, until shallots are translucent and fragrant (approx. 3 min). Add tiny splashes of water as necessary to prevent sticking. Turn off heat and set shallots on another burner to cool.
5. Combine all remaining tapenade ingredients in blender or food processor and pulse until it forms the texture of salsa, with small bits of olive, walnut, and fig still visible. Taste for salt and add accordingly. You can enjoy immediately or if tightly sealed in a refrigerator, up to 5 days.
6. To assemble, spread a thin layer cheese spread on each crostini and top with twice as much tapenade. Sprinkle with parsley, if using.