

gorgeous GORGONZOLA!




Vin Santo del Chianti is the **DOC** title for the amber-hued vin santo dessert wine produced in Tuscany's famous Chianti wine zone. Only Trebbiano and Malvasia Toscana grapes are used to make Vin Santo and it was granted **DOC** status (*Denominazione di Origine Controllata* – controlled designation of origin) in 1997. In Italian Vin Santo means *Holy Wine*. There are many stories of how it originated, but one thing is for sure – it is absolutely fabulous accompanied by a cantucci biscuit (dipped of course!)



GORGONZOLA, WALNUT AND VIN SANTO PÂTÉ

PATE DI GORGONZOLA, NOCI
E VIN SANTO

 6 AS A STARTER

200g Gorgonzola Piccante, cut into small pieces
100g cream cheese
100g mascarpone
¼ tsp grated nutmeg
20ml Vin Santo
100g walnuts

Put the gorgonzola, cream cheese, mascarpone, Vin Santo and nutmeg into a food processor and pulse a couple of times to bring the mixture together. Scrape the mixture into a bowl and leave to chill in the fridge for a couple of hours

Put the walnuts into a freezer bag and crush with a rolling pin. Roll the chilled pate out on a board into the shape of a log. Spread the crushed walnuts out on the board and coat the cheese by rolling it in the nuts. Put it back into the fridge for 2–3 hours to set properly. Cut the log into slices and serve with toast.

Instead of rolling the cheese into a log shape, you can stir the crushed walnuts through the mixture and serve it in individual ramekins, as in the picture.

 CHIANTI 1489

Gorgonzola Piccante is a really easy cheese to use in cooking. Here are a few of our favourite ways.....

On an antipasti platter to start a meal or on a cheeseboard to finish: completely unadulterated – all you need is some bread or crackers and, of course, a glass of red wine.

In a risotto: spice up your plain risotto by crumbling in some gorgonzola piccante towards the end of the cooking and before you add the butter and parmigiano.

On a pizza: as a topping you have a few choices as it is so versatile. You could try it as one of the cheeses in a *quattro formaggi*. But our favourite is to start with the tomatoes, add the mozzarella, then crumble some gorgonzola on top and finally add some crispy pancetta. Yum!

In a chicken breast: nice and easy – cut a hole in the side of a chicken breast, stuff it with gorgonzola, wrap the breast with prosciutto and then bake – gorgeous!

In a salad: with some rocket leaves, chopped walnuts, sliced grilled peppers and crumbled gorgonzola. All topped with a typically Italian oil and vinegar dressing. Light and nutritious.

