

BELTANE RANCH

ANNOUNCING FIRST ESTATE-GROWN WINE

2009

BELTANE RANCH SMOKED FIG BRUSCHETTA

With Carmelized Onion, Fresh Ricotta & Oregano

FIGS

- 12 Mission Figs, halved and stemmed
- 1 Tbl honey
- 3/4 cup dry red wine
- 1 small bay leaf
- 1 pinch coarse salt
- 1 Tbl red wine vinegar

ONIONS

- 2 Tbl Extra Virgin Olive Oil
- 1 lg sweet onion cut in to long thin strips
- 1/2 tsp sugar
- 2 Tbl red wine vinegar
- 1 pinch of coarse salt

RICOTTA

- 1 cup fresh ricotta cheese
- 1 Tbl extra virgin olive oil
- 1 Tbl Heavy Whipping Cream
- Fresh ground pepper & coarse salt to taste

BRUSCHETTA & TOPPING

- 8-10 slices of Ciabatta Bread (3/4 inch thick, Aprox. 4x2 inches)
- 2 Tbl Chopped fresh oregano
- 2 Tbl Grated Parmesan Cheese



INSTRUCTIONS

Smoke the halved figs, cut side up, for 30 minutes in a stovetop smoker with 2 tablespoons of Alderwood chips. Place smoked figs in a pan and dry in oven for 45 minutes at lowest setting (150-200 degrees). Transfer figs to small sauce pan and add honey, wine, bay leaf & salt. Stir to dissolve honey into the wine and simmer until liquid is syrupy and figs tender, about 15 minutes. Add vinegar and stir, cook one more minute and then cool.

Saute onion in olive oil in a medium skillet over medium-high heat. Stir occasionally and cook until onion begins to turn light brown, about 5 minutes. Add sugar, vinegar and salt. Cook for one more minute, or until vinegar evaporates.

Whip ricotta, olive oil and cream until fluffy. Season with salt and pepper. Drizzle Ciabatta slices with olive oil and sprinkle with salt and pepper. Broil on both sides until toasted. Arrange on serving plate. Generously spread ricotta mixture on each slice (about 2 tablespoons). Spoon figs over ricotta and top with onions. Sprinkle each with fresh oregano and parmesan, drizzle with olive oil.

Serve with Beltane Ranch Estate Vineyard Sauvignon Blanc!