

# *Cama's Feast*

**WINERY**

♥ *February 2013 Cellar Club Party* ♥

## **FINOCCHIO BRASATO WITH BLOOD ORANGE AND HAZELNUT VINAIGRETTE**

**Paired with 2008 Sangiovese**

*Yield: 6 servings*

### **INGREDIENTS:**

2 EACH FENNEL BULBS, LARGE  
2 OUNCES BUTTER  
1/4 CUP WATER OR VEGETABLE STOCK  
SALT AND FRESHLY GROUND BLACK PEPPER

3 TABLESPOONS BLOOD ORANGE AND HAZELNUT  
VINAIGRETTE (RECIPE BELOW)

### **METHOD:**

1. Remove the stalks at the top of the bulb. Reserve the fronds as a garnish in the vinaigrette and the stalks for vegetable stock.
2. Cut the bulb in half through the root and place the cut side flat on the cutting board. Slice the bulb into 1/4 inch slices.
3. Melt the butter in a heavy sauté pan over medium heat. Add the fennel and water then season with salt and pepper. Stir to combine. Cover the pan and allow the fennel to cook until tender.
4. Stir the fennel gently and season again, if needed. Plate and drizzle with vinaigrette.

## » — **BLOOD ORANGE AND HAZELNUT VINAIGRETTE** — «

*Yield: 3/4 cup*

### **INGREDIENTS:**

1/2 TEASPOON WHOLE GRAIN MUSTARD  
1/2 TEASPOON FRESH GARLIC, MINCED  
1 TABLESPOON FRESH LEMON JUICE  
2 TABLESPOONS FRESH BLOOD ORANGE  
JUICE

1 TEASPOON BLOOD ORANGE ZEST  
3 OZ HAZELNUT OIL  
KOSHER SALT AND FRESHLY GROUND PEPPER  
2 TEASPOONS FENNEL FRONDS, CHOPPED

### **METHOD:**

1. Whisk the mustard, garlic, lemon juice, blood orange juice, and blood orange zest in a bowl until well blended.
2. Continue to whisk while drizzling in the hazelnut oil.
3. Season with salt and pepper then stir in chopped fennel fronds.
4. Refrigerate until needed. Keeps for up to 1 week.

*Recipe by Chef Wendy Bennett of Wine Country Cooking Studio*  
[www.winecountrycookingstudio.com](http://www.winecountrycookingstudio.com)