

HARVEST MEZZE PLATE

PAIRED WITH 2018 ELE'RIVAGE | YIELDS 6 SERVINGS

HARVEST MEZZE PLATE

Traditional Hummus
 Quinoa and Roasted Corn Tabbouleh
 Marinated Feta and Sun-Dried Tomatoes
 Mediterranean Olives
 Cucumber
 Pita

TRADITIONAL HUMMUS

1 can Garbanzo beans, canned, 15.5 oz
 ¼ cup Lemon Juice
 2 tbsp Tahini Paste
 2 Garlic Cloves, crushed
 1/2 tsp Salt
 Pinch Ground Cumin
 2 tbsp Olive Oil
 1 tbsp Parsley, chopped

1. Open garbanzo bean can and pour entire contents into a small saucepan and heat over medium heat for about 10 minutes. Drain and reserve the liquid and the beans separately.
2. Combine the drained garbanzo beans, lemon juice, tahini, garlic, salt and cumin in a food processor and blend for 15 seconds.
3. Add 2 tbsp of reserved can liquid from chickpeas and blend until thoroughly mixed and smooth. More liquid may be needed to make mixture smooth and spreadable.
4. Taste and adjust seasoning with salt.
5. Place in serving bowl, and create a shallow well in the center of the hummus and drizzle with olive oil and garnish with parsley.
6. Serve immediately with fresh, warm or toasted pita bread, or cover and refrigerate until needed. *Yields 2 Cups.*

QUINOA & ROASTED CORN TABBOULEH

1 cup uncooked Quinoa, well rinsed
 1 tsp Salt
 1/3 cup Onion, diced
 1 Garlic Clove, minced
 2 Tbsp Lemon Juice
 2 cups Petite Corn Kernels, roasted* or grilled
 3 Roma Tomatoes, seeded, diced
 1/4 cup Parsley, washed and chopped
 2 tbsp Mint, washed and chopped
 1 tsp Kosher Salt
 ½ tsp Aleppo Pepper
 ¼ tsp Black Pepper, freshly ground
 3 Tbsp Extra Virgin Olive Oil

1. Roast corn in 425°F oven with a light coating of salt, pepper and olive oil.
2. Heat 2 quarts of water with 1 teaspoon of salt until boiling. Add rinsed quinoa. Bring back to a boil and then reduce the heat to a simmer and continue cooking until tender, about 10-12 minutes.
3. Drain quinoa in a mesh strainer and rinse with cold water until completely cooled. Drain well before proceeding.
4. In a large bowl, combine the quinoa, onion, garlic, corn, tomato, parsley, and mint.
5. Season with salt and peppers.
6. Drizzle with olive oil and stir well to combine.
7. Taste and adjust seasoning.
8. Refrigerate for up to 6 hours before serving so flavors meld and develop.