

WILLIAM HILL®

ESTATE WINERY



SMOKED SALMON & APPLE RELISH CROSTINI

*Crisp apple and creamy goat cheese and smoked salmon perfectly complement the well-balanced William Hill Estate **Napa Valley Chardonnay***

For the Apple Relish:

*1 Granny Smith apple, cored, peeled, and chopped
2 tablespoons chopped fresh parsley
2 tablespoons chopped fresh chives
2 tablespoons olive oil
1/2 lemon, juice only*

For the Toppings:

*8 ounce soft goat cheese
6 ounce smoked salmon, cut into crostini sized pieces*

For the Crostini:

*1 Sourdough baguette
4 tablespoons olive oil*

For the crostini, slice the loaf into ½ inch rounds, brush lightly with olive oil and bake for 13 – 15 minutes at 250°F or until golden brown. Allow

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to cool. While the crostinis are baking, mix together all of the apple relish ingredients in a bowl until well combined. Set aside. Remove crostinis from the oven, and spread goat cheese over the crostinis. Top with a piece of smoked salmon and a teaspoon of apple relish. Serve immediately. Makes approximately 25 pieces.

The fresh crispness of the apple relish complements the acidity and fruit-forward nature of the wine. The malolactic fermentation gives the wine a buttery quality which agrees with the richness of the smoked salmon and goat cheese. The barrel aging regime contributes delicate, toasty vanilla which works well with the smoky salmon.

Enjoy! Just don't forget your glass of William Hill Estate wine!