



BRIE SOAKED IN CRUSHED RED-PEPPER-INFUSED ORANGE OIL

This is a simple way to spruce up a round of Brie cheese and is a great pairing with our crisp Sauvignon Blanc or Semillon!

Ingredients:



- 1 round of triple-creme Brie
- 2 tsp orange oil (recipe below)

1/4 to 1/2 tsp dried crushed red pepper flakes

Baguette or salted crackers (we enjoy the extra salt)

We suggest enjoying with Foursight Sauvignon Blanc or Semillon

Directions:



Place room temperature cheese on the center of a plate. Right before serving, drizzle the oil over the cheese and sprinkle with the pepper flakes.

Homemade Orange Olive Oil:

- 1/2 cup extra-virgin olive oil
- Finely grated zest of 2 oranges (~2 tbsp packed)
- 1/2 tsp sea salt

Combine ingredients in a small bowl and let stand at room temperature for 2 hours, stirring occasionally. Strain using a fine mesh sieve and extract; then discard the solids. Store for up to one week refrigerated.



SAVORY "CHERRY CHEESECAKE" WITH FRESH CHERRY COMPOTE

Another simple garnish for a creamy cheese like Cowgirl Creamery Mt. Tam! This pairs beautifully with our Pinot Noirs, especially our flagship, Charles Vineyard Pinot Noir.

Ingredients:

- 1 round of triple-creme Brie
- 1 cup cherries, pitted and halved
- 2 to 3 Tbsp finely minced shallots
- 2 Tbsp extra virgin olive oil, fruity
- 1/4 Tbsp Pernod (optional but oh so good)
- Sea salt to taste

Directions:

Pit and halve cherries.

Mince shallots.

Fold together with olive oil and salt to taste. Add a dash of Pernod for that anise flavor that works so well with Pinot Noir.

Spoon over cheese and enjoy immediately, or refrigerate for future use.