

Brûléed Orange and Peach Salad with Burrata

SERVING 4

Ripe harvest flavors of sweet peach and bright citrus are complemented perfectly by delicious creamy burrata. A cheese that encapsulates a creamy curd, it is delicate and ties the salad flavors together. The brûléed oranges add a smoky, caramelized note to the salad, making it perfect to pair with a white wine. The wine amplifies the salad's complexity and adds a richness to the salad. Serve alongside a slice of ham — or pork tenderloin medallions — and roasted root on a warm autumn evening.

Tasting notes - 2022 Ehrlich Sauvignon Blanc

Celebrating our inaugural release of this wine, the Ehrlich Vineyard Sauvignon Blanc originates from 37-year-old vines situated alongside the Napa River in Oakville. Initial notes of green mango, chamomile tea and mint unfold into marzipan and cantaloupe rind. The mouthfeel is creamy and warm with suggestions of fresh-baked sourdough and lemon oil. Take your time with this Sauvignon Blanc - it has an incredibly long finish.

Ingredients

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| 3 tbsp olive oil | 2 navel oranges |
| 1 Tbsp cider vinegar | 3 ripe peaches |
| 1 Tbsp grainy Dijon mustard | 1 large ball of burrata |
| 2 tsp honey | Mint leaves, fresh ground pepper and decorative sea salt for garnish |
| 2 tsp chopped fresh mint leaves | |



Directions

In a small bowl whisk together the olive oil, cider vinegar, mustard, honey, and chopped mint until combined. Set aside to allow the flavors to develop while preparing the salad.

Segment the oranges and lay the slices on a foil covered baking sheet. Using a kitchen torch, blacken the orange segments on one side. Slice the peaches and add both the peach and orange segments to a shallow serving bowl or plate. Drizzle with half the dressing and toss gently to combine.

Remove the burrata from its container, and gently pat it dry with a paper towel. In a shallow bowl, carefully tear the cheese into large segments, allowing the outside shell to hold in the soft creamy curd. Place the segments on top of the salad, then drizzle the cheese with the remaining dressing.

Garnish with extra mint leaves, a sprinkle of fresh ground pepper, and sea salt to taste. Serve immediately. Once assembled, the salad does not keep and is best enjoyed the day it is made.



Trois Noix is a woman-owned BCorp winery making fresh and precise wines that are pleasurable to drink right now with serious structure to last. We are dedicated to creating opportunities for BIPOC, women, and the LGBTQ+ community in the wine industry.

To learn more about our wines and our mission, head over to: troisnoixwine.com



Ehrlich Sauvignon Blanc

Vintage: 2022

Vineyard: Ehrlich

Apellation: Oakville