

[B CELLARS
SIDE]

Heirloom Melon Salad

with Curry Spiced Hazelnuts and Basil Honey

by Derick Kuntz, Chef de Cuisine | B Cellars Vineyards and Winery

Ingredients

YIELDS 8-10 SERVINGS



SALAD

- 1 cantaloupe, peeled and sliced
- 1 honey dew, peeled and sliced
- 20 green grapes, sliced in half
- 4 oz ricotta salata shaved
- 1 cup mirco sorrel

CURRY SPICE

- 3 cups white granulated sugar
- 1 cup kosher salt
- 3 T curry powder
- ***combine to make spice***

CURRY SPICE HAZELNUTS

- 2 cups hazelnuts, blanched and peeled
- 1/4 cup curry spice
- 1/2 cup powdered sugar

BASIL HONEY

- 1 cup local honey
- 1/4 cup basil, roughly chopped

Pairing Insights



Blend 23's combination of Sauvignon Blanc, Chardonnay, and Viognier lends itself to being a versatile food pairing wine. In particular, the tropical melon, salty cheese, and spice of the Heirloom Melon Salad bring out the crisp acidity and savory mid-palate of the Blend 23.



Instructions

BASIL HONEY

Mix Basil and Local Honey
Let set 24-48 hours
Strain off Basil

CURRY SPICE HAZELNUTS

Blanch Hazelnuts to remove skin
While still hot coat the hazelnuts with powdered sugar
Fry at 350° for 5-6 minutes or until golden brown
Remove from oil and immediately coat with curry spice

SALAD

Combine salad ingredients and spiced hazelnuts
Drizzle with Basil Honey and enjoy!