

[B CELLARS
CONDIMENT]

Kumquat Marmalade

by Derick Kuntz, Executive Chef | B Cellars Vineyards and Winery

Ingredients



6 cups kumquats
3 cups B Cellars Blend 23
1 vanilla bean
1 lemon, juiced
5 cups sugar
pinch of salt

Instructions



Wash kumquats, then cut julienne and remove seeds
Reserve the seeds and place into a cheese cloth
Add kumquats, Chardonnay, vanilla bean, and juice from lemon
into a sauce pot.
Bring to a boil and then reduce to a low simmer for about 45
mins or until reduced by a third
Add the salt and sugar, stirring frequently
Bring to a temperature of 250
Remove cheese cloth containing seeds, and vanilla bean
Cool under ice bath

Pairing Insights



Chef tops his baked brie with this delicious kumquat marmalade and pairs it with B Cellars Blend 23. This burst of citrus helps to coax out the bright flavors of Sauvignon Blanc, while the rich baked brie helps to round out the Chardonnay in the Blend 23.