



AUTUMN CROSTINI

Trefethen

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### INGREDIENTS

1/2 cup walnuts, finely  
chopped

3 Tbsp olive oil

2 Tbsp Trefethen Signature

Chardonnay

1 tsp fresh tarragon,  
finely chopped

2 pears, chopped

2 green apples, chopped

1/4 lb brie cheese, room  
temperature

1 crusty baguette

### PROCEDURE

1. Slice baguette into 8 slices, 1/2 inch thick on the diagonal, to make 3 to 4 inch long crostinis. Lightly toast in the oven and remove.

2. Gently heat walnuts in a pan with olive oil on medium heat for 3-4 minutes. Add pears, apple, wine and tarragon to the pan to warm fruit, approximately one minute.

3. Spread cheese on crostini and spoon warm fruit and walnut mixture onto cheese. This is an easy-to-make appetizer that's perfect with our Signature Chardonnay.