

Spring Pea Pesto

Bright green spring peas create a versatile crostini topping on pasta, mozzarella, or burrata

SERVES: 6

PREP TIME: 10 minutes COOKING TIME: 10 minutes TOTAL TIME: 20 minutes

_____ INGREDIENTS

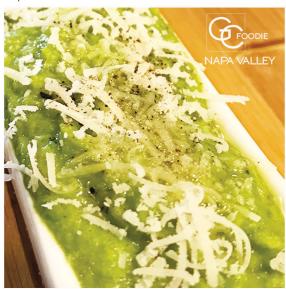
1½ lbs. fresh peas in shell or 1½ cups shelled peas, (substitute 1lb. frozen peas)

½ cup Pietro Family Cellars Sauvignon Blanc Reserve

tsp. fresh garlic, minced (substitute 2 tsp. garlic powder)

1½ cups Parmigiano-Reggiano cheese, grated medium

- tsp. GC Napa Valley Natural Chardonnay Finishing Sea Salt
- tsp. GC Napa Valley Natural Culinary Lavender Tellicherry Pepper
- tsp. GC Napa Valley Natural Foraged Wild Mint Infused Honey
- Tbsp. GC Napa Valley Natural Lemon Olive Oil



TO PREPARE

- Preheat oven to 350 degrees.
- Prepare fresh peas: Break open shell and remove peas to a bowl. Wash peas in cold water and place in baking dish. If fresh peas are not available, thaw frozen peas in a colander (to remove excess water from defrosting) and place in baking dish.
- Add Pietro Sauvignon Blanc Reserve and garlic to the peas. Cover dish and bake 7-9 minutes. Strain and discard the liquid from the peas. Put the peas into a blender, preferably a Vitamix.
- Add the cheese, Chardonnay Finishing Sea Salt, Lavender Tellicherry Pepper, Wild Mint Infused Honey and Lemon Olive Oil to the peas. Pulse blender to combine for 1 minute for a rustic pesto, or 2 minutes for a smooth and creamy texture.

TO SERVE

Mound this bright spring green pesto on your favorite cracker, Lemon Olive Oil Crostini, pita, or baguette. Garnish with a drizzle of Lemon Olive Oil and a fresh grating of Parmigiano-Reggiano cheese. Use as a fresh pesto for a vegetarian pasta dish.

WINE PAIRING

2018 Pietro Family Cellars Sauvignon Blanc Reserve, Napa Valley

SHOPPING LIST

Organic, farmers market, garden grown, GMO-free products highly suggested

11/4 lbs. fresh unshelled peas (substitute 1 lb. bag frozen peas)

bottle Pietro Family Cellars Sauvignon Blanc Reserve, Napa Valley

garlic bulb (substitute garlic powder)

oz. wedge Parmigiano-Reggiano cheese

GC NAPA VALLEY PRODUCTS

GC Napa Valley Natural Chardonnay Finishing Sea Salt

GC Napa Valley Natural Culinary Lavender Tellicherry Pepper GC Napa Valley Natural Foraged Wild Mint Infused Honey

GC Napa Valley Natural Lemon Olive Oil

