

Fresh, flavorful bites from earth to table

SERVES: 4-6
PREP TIME: 10 minutes
TOTAL TIME: 10 minutes

INGREDIENTS

18 radishes, preferably with green leaves/stems
36 mini appetizers picks
6 celery stalks
1 head cauliflower (white, green, purple, or orange)
1 Tbsp. GC Napa Valley Natural Tarragon Pink Peppercorn Herb Sea Salt Blend
½ tsp. GC Napa Valley Natural English Bay Leaf Powder
1 tsp. GC Napa Valley Natural Olive Spice Blend
1 bottle GC Napa Valley Natural Citrus Medley Olive Oil 60 ml bottle
Garnish: Green leaves from radishes or 1 bunch sage



TO PREPARE

- Wash radishes, trim (reserve green leaves, use as an edible garnish), halve lengthwise. Put an appetizer pick in each radish half.
- Wash celery stalks, trim and peel. Cut into 3" long planks then halve lengthwise.
- Cut head of cauliflower in four quarters, cutting down the center through the core. Working with one cauliflower quarter at a time, hold upright, cut solid core away then break into individual florets.
- Combine Tarragon Pink Peppercorn Herb Sea Salt Blend, Bay Leaf Powder and Olive Spice in a small bowl to create a herb-spice blend.

TO SERVE

Put into separate bowls: Herb-spice blend and Citrus Medley Olive Oil. Place on serving platter, each with mini spoon. Arrange radishes, celery planks, cauliflower, and radish green or sage bouquet garnish neatly. Dip vegetable in olive oil then in the herb-spice blend or use mini spoons to drizzle and sprinkle seasoning. The Citrus Medley Olive Oil and Tarragon Pink Peppercorn Herb Sea Salt Blend tames the racy heat of the radish and compliments the mild peppery taste of the celery and nutty-sweetness of the cauliflower.

WINE PAIRING

Wine Pairing: 2018 Gabrielle Collection Rosé D'Été Cabernet Sauvignon, Napa Valley
A sip of this clean, crisp Cabernet Sauvignon Rosé makes the tasting experience pleasingly complete.



SHOPPING LIST

18 radishes, preferably with green leaves/stems
36 mini appetizers picks
1 bunch celery
1 head cauliflower (white, green, purple, or orange)
1 bunch sage

MORE RECIPES & WINE COUNTRY FOODIE CLUB INFORMATION

As a Wine Country Foodie member, you enjoy our Napa Valley Estate Garden and Vineyard to your doorstep.
Experience artisanal gourmet GC Napa Valley products and recipes with wine pairings.

www.oconnellfamilywines.com