

CS

SP

MATCH

FOOD & WINE PAIRING by Kevin Maniaci

Warm White Asparagus with Truffle Fondue

Cave Spring Riesling Dry

CS

INGREDIENTS

- White Asparagus
peeled & trimmed to 4 1/2 inches
- 1 Tbsp. butter
- Salt to taste
- 250 ml 2% Milk

- 150 ml 35% cream
- 1/2 bunch chives - sliced
- 150 g of fontina cheese-grated
- 6 shallots diced finely
- 1 tsp. of truffle oil
- 100 ml CS Riesling Dry
- Salt and pepper to taste
- Nutmeg and lemon juice to taste

Warm White Asparagus with Truffle Fondue

ASPARAGUS

Place all ingredients in sauce and simmer over medium-high heat for 15-20 minutes or until the asparagus are tender. Let stand in warm milk bath until service.

FONDUE

In a small saucepot place shallots and Riesling. Reduce slowly until approximately 1 Tbsp of liquid remains. Add 35% cream. Bring to boil and simmer for 2 minutes. Strain the cream sauce and add the Fontina cheese and truffle oil. Season to taste with salt, pepper, nutmeg and lemon juice.

*Arrange 4 pieces of asparagus on a warm plate in fan like configuration.
Spoon the fondue over asparagus and garnish with chives.*

Kevin Maniaci | Chef | Inn On The Twenty

CAVE SPRING CELLARS | INN ON THE TWENTY

SPRING '06