



OREGON
WINE

GRILLED RADICCHIO AND CANNELLINI BEAN SALAD

By Kristin Marchesi of Montinore Estate in Forest Grove, OR

Serves 6-8

INGREDIENTS

2 heads radicchio,
quartered

1/2 cup olive oil

2 cloves garlic, crushed

salt and pepper to taste

1 cup cannellini beans,
drained and rinsed

1/2 cup cherry tomatoes,
halved

1 tbl lemon juice

1 tbl verjus

a handful of chopped
basil and Italian parsley

PREPARATION

STEP 1

Toss quartered radicchio in olive oil, garlic, salt and pepper. Place the radicchio quarters on the grill and cover for about one minute. Turn and replace cover for another minute. Once the radicchio is charred on the edges, move it to a serving platter.

If you prefer it very tender place the quarters on a warming rack for 5-7 minutes.

STEP 2

Cut heart out of radicchio quarters to release individual leaves. Toss leaves with beans, tomatoes, lemon juice, verjus, and the remainder of the olive oil, herbs, salt and pepper until combined.

Serve at room temperature.

PAIR WITH OREGON CHARDONNAY

Cool climate Chardonnay, like those often produced in Oregon, are inspired by the crisp whites of Burgundy, and can be dramatically different from the oaked interpretations of California. The acidity and minerality will complement the vegetal elements and oil, while the full body will provide structure to support the charred radicchio.