



Winter Vegetable Tian paired with our Bien Nacido Vineyard Pinot Noir

Vinaigrette

- 1 t. ground coriander
- 1 t. hot Hungarian paprika
- 2 t. parsley
- 2 t. garlic
- 2 T. white wine vinegar
- 3 T. papaya nectar
- 4 T. olive oil
- 3 T. vegetable stock

- 2- sweet potatoes, sliced in $\frac{1}{8}$ in. rounds
- 3- med. golden beets peeled & sliced in $\frac{1}{4}$ in. rounds
- 2- green zucchini sliced in $\frac{1}{4}$ in. rounds
- 5 leaves of swiss chard, tough stems removed
- pinch of nutmeg
- 4.4 oz fresh chevre, goat cheese
- Salt and pepper

To make vinaigrette:

Mix all ingredients except olive oil in small bowl, slowly drizzle in olive oil and season with salt and pepper. Divide the vinaigrette in two bowls, one large enough to accommodate the potatoes, zucchini and beets.

Preheat oven to 425°.

Lightly oil the bottom of a 9" removable bottom cake pan.

Mix potatoes, zucchini and beets in bowl with $\frac{1}{2}$ of vinaigrette.

Starting with the potatoes create the bottom layer slightly overlapping, then add a layer of zucchini and beets.

Place the swiss chard on top, salt and pepper this layer and add a pinch of nutmeg. Sprinkle half of goat cheese on top of the chard and layer the rest of the zucchini and beets. Top with a final layer of potatoes.

Salt and pepper the potatoes, and sprinkle the remaining vinaigrette and goat cheese on top.

Cover the tian with oiled foil and bake for 45-60 minutes until potatoes are just soft. Uncover tian and let brown for an additional 15 minutes.

Let sit for five minutes, pour a glass of our Bien Nacido Vineyard Pinot Noir, slice and enjoy!

Serves six

Recipe by Megan Reeves, megan@testarossa.com