

Pech Merle Winery

Gruyere & Proscuitto Panini with French Onion Soup

INGREDIENTS

French Onion Soup

2 tbs. unsalted butter
2 tbs. olive oil
5 medium onions thinly sliced
1 1/2 tsp. of dried tyme
2 tbs. dry sherry
3 1/2 cups beef stock
1 1/2 tsp. salt & 1/4 tsp. pepper

Panini

8 slices of bread
8 slices of proscuitto
8 slices of gruyere cheese
2 cups arugula
1/2 cup olive oil

DIRECTIONS

French Onion Soup

1. Heat in soup pot over medium heat until butter is melted with olive oil.
2. Add and stir to coat the onions and tyme.
3. Cook over medium heat, stirring occasionally. Reduce heat to medium low as soon as they start to brown, about 15 minutes. Continue to cook, covered, stirring more often until the onions are rich in brown color, about 40 minutes.
4. Stir in dry sherry, increase heat to high while stirring constantly, until sherry has cooked off, about 2-3 minutes.
5. Stir in beef stock, bring to boil, then reduce heat and simmer partially covered for 20 min. Season with salt & black pepper.

PERFECT PAIRING - 2016 Laguna de Santa Rosa Pinot Noir

ABOUT OUR RECIPE

The combination of savory crunch and warmth will delight the taste buds and pairs beautifully with our 2016 Laguna de Santa Rosa Pinot Noir.

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RECIPE CONTINUED

Grilled Gruyere, Proscuitto, & Arugula Panini

1. Pre-heat your panini press to manufacturer's specifications
2. Brush the outside of the bread with olive oil.
3. Place the cheese, proscuitto, and argula on 4 slices of bread, close sandwiches, and place in panini press. Cook for 5-8 minutes.
4. Open and check for color and temperature, the cheese should be melted and the bread golden.

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