

THE LOOP

Blanc



Light & Tasty Pairing

Peach, Prosciutto & Whipped Goat Cheese Crostini

A savory-sweet appetizer with creamy goat cheese, ripe peach, salty prosciutto, herbs and lemon - rich enough for **The Loop** Sauvignon Blanc.



INGREDIENTS

- 12 baguette slices, lightly toasted
- 4 oz goat cheese
- 2 tablespoons Greek yogurt or cream cheese
- 1 teaspoon lemon zest + 1 teaspoon lemon juice
- 2 ripe peaches or nectarines, thinly sliced
- 6 slices prosciutto, torn
- Honey, basil or thyme, black pepper
- Optional: pistachios or toasted almonds



METHOD

- Whip goat cheese with yogurt, lemon zest and lemon juice until smooth.
- Spread onto toasted baguette slices.
- Top each with peach slices and a small fold of prosciutto.
- Drizzle very lightly with honey.
- Finish with herbs, black pepper and optional nuts.



Pairing note

Pairs beautifully with creamy goat cheese, triple-cream Brie, or burrata - rich, silky cheeses balanced by citrus lift and a clean mineral finish.

