

APPETIZER

SALMEREJO SOUP SHOOTERS

(CHILLED ANDALUSIAN TOMATO SOUP)

by *Bravas Bar de Tapas* | Chef Mark Stark

INGREDIENTS:

- 2 pounds of red ripe tomatoes, cored, seeds removed, and chopped
- 2 cups of French bread, crust removed and cubed
- 2 cloves of garlic
- 2 tsp good extra virgin olive oil
- 2 - 3 tbsp of good Spanish sherry vinegar

OPTIONAL:

- 1 tbsp green herb oil

DIRECTIONS:

1. In a blender, place the tomatoes with the bread, garlic, sherry vinegar and about $\frac{1}{4}$ cup of water. Season with a little salt. Puree until very smooth, adjust with more water if needed. Add the olive oil and blend until incorporated. Check the seasoning and adjust with more vinegar or salt if necessary.
2. Place the soup in the refrigerator until well chilled.
3. To serve: Crush some ice in a food processor then mound the ice in a shallow serving bowl and place 8 shot glasses into the ice. You can freeze the ice bowl and shot glasses at this time.
4. When ready to serve, remove the shot glasses and fill with the soup. Drizzle the top of each with a little herb oil and put the shot glasses back in the ice and serve.
5. Great for a warm day refresher!

PAIRED WITH:

Francis Coppola Reserve Viognier

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TASTE OF
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APPETIZER

PAN CON TOMATE

(SPANISH TOMATO BREAD WITH GARLIC + OLIVE OIL)

by *Bravas Bar de Tapas* | Chef Mark Stark

INGREDIENTS:

- 4 ea. Ciabatta rolls or one large Ciabatta loaf
- 2 lbs. ripe red tomatoes
- 1 bulb fresh garlic
- Quality Extra Virgin Olive Oil
- Maldon Flakey Sea Salt

DIRECTIONS:

1. Preheat oven to 400 degrees.
2. To roast the garlic, cut the top off of the bulb of garlic, opposite the root end, to just expose the cloves. Drizzle with a little olive oil and season with salt. Wrap the garlic bulb in foil and cook for approximately 45-50 minutes until the cloves are golden brown. When cool enough to handle, remove the garlic cloves and mash in a small bowl with a fork until you have a spreadable paste. This can be done as early as the day before. Bring to room temperature before using.
3. Cut the tomatoes in half. Using the large wholes on a box grater, grate the tomatoes flesh side down. Grate until you are just left with the skin. Discard the skin. Place the tomato pulp in a fine sieve and drain off some of the tomato water. Discard the tomato water and reserve the tomato pulp. This should be done the day of, do not refrigerate.
4. To Serve: Split the ciabatta rolls in half, if using the ciabatta loaf, split that in half and then cut into serving sizes. Toast each side of the ciabatta; this can be done in a toaster, in the oven, or even on a grill. When toasted, spread an equal amount of roasted garlic puree on the cut side of the toast. Spoon and spread tomato pulp on the toast. Place the tomato toast on a serving platter and drizzle liberally with the olive oil and then season well with the flakey sea salt.
5. Pair with the Salmerejo Soup Shooters recipe and enjoy!

PAIRED WITH:

Francis Coppola Reserve Viognier

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ENTRÉE

ESPELETTE CRUSTED HAWAIIAN AHI

HEIRLOOM TOMATOES + PROSCIUTTO + ZUCCHINI FETTUCCINI

by Valette Restaurant | Chef Dustin Valette

INGREDIENTS:

- 2 lbs Fresh #1 Sashimi Grade Hawaiian Ahi, bloodline, skin, scales removed, portioned into 4 pieces
- 3 each Yellow Heirloom Tomatoes, ripe
- 1 each Lemon, juiced
- 1 pint Heirloom Cherry Tomatoes, ripe, cut in half lengthwise
- 1 each Green Zucchini, small
- 1 each Yellow Zucchini, small
- 4 ounces Prosciutto, Sliced Thin
- Extra Virgin Olive Oil
- Espelette Pepper, ground
- Kosher Salt + Fresh Black Pepper

DIRECTIONS:

YELLOW TOMATO EMULSION:

1. Cut the yellow tomatoes in half, remove seeds and excess juice. In a blender combine the lemon juice, tomatoes and 1 oz of Olive Oil. Blend on high for 3 minutes. Pass through a strainer and reserve.

ZUCCHINI + TOMATO FETTUCCINI:

2. Slice the zucchini into very thin slices (with a mandolin) lengthwise to make 'ribbons'. Combine zucchini and cut cherry tomatoes in a bowl and season with salt, pepper, a bit of Espelette and Olive Oil. Allow to marinate for about 20 minutes, or until the zucchini is pliable.

COOKING + ASSEMBLING:

3. Season the Ahi with salt, pepper and a sprinkle of Espelette. Place a cast iron or stainless-steel pan over high heat and sear the Ahi to Medium Rare.
4. In the center of the plate place a round 'puddle' of the yellow tomato emulsion, making it about 4" round (use a spoon to help spread). Place the marinated zucchini threads in the center, folding to create a 'nest'. Arrange the cherry tomatoes around for aesthetics.
5. Slice the Ahi into 3 pieces and arrange on the zucchini nest. Garnish with a couple slices of prosciutto on top of the Ahi and around the zucchini. Finish with Espelette and enjoy!

PAIRED WITH:

Francis Coppola Reserve Chardonnay

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DESSERT

TOMATO + BASIL CROSTATATA

WITH WHIPPED MASCARPONE

by *RUSTIC Francis's Favorites* | Chef Tim Bodell

INGREDIENTS:

1.5# heirloom tomatoes
1 bunch basil

FOR THE TART DOUGH:

¼ # butter, cut into small cubes and placed in freezer for 30 minutes
180 grams AP flour
1 Tbs sugar
½ tsp fennel pollen
3 oz ice water

FOR THE WHIPPED MASCARPONE:

½ cup Mascarpone cheese
1 Tbs powdered sugar
2 Tbs honey

DIRECTIONS:

1. To make the tart dough, place the butter, flour, sugar, and fennel pollen in the food processor and pulse until pieces of butter are about the size of a pea. Drizzle in the ice water until the dough starts to come together. Remove dough from food processor and work with your hands on the counter until the dough fully comes together. Wrap in plastic wrap and allow to chill for several hours.
2. When the dough is about ready, slice the tomatoes, season lightly with salt on both sides and place on paper towels to draw out excess moisture. Allow to sit for 30 minutes.
3. Whip the mascarpone cheese with the powdered sugar and honey and set aside in the refrigerator.
4. Once the dough is rested, divide into 4 pieces and roll into circles about 1/8" thick and 8" in diameter. Layer tomatoes and basil in the center of the rolled-out dough leaving a 1" edge with no tomatoes and fold the edges over to form the crostata shape. Bake at 425 degrees for 25 minutes until the dough is golden brown. Garnish with the whipped mascarpone, fresh basil leaves, and serve.

PAIRED WITH:

Francis Coppola Reserve Syrah

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