

BENOVIA® WINE RECIPE PAIRINGS  
EATING AND DRINKING LOCAL - SONOMA COUNTY RESTAURANTS



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SUMMER WATERMELON-TOMATO SALAD

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This crisp, cooling salad, courtesy of Bird & The Bottle (Stark Restaurant Group), Santa Rosa, Calif., blooms with all the flavors of summer. It's enlivened with preserved lemon vinaigrette and dukkah, a deliciously nutty Mediterranean spice blend. Perfect Pairing: Benovia 2018 rosé of Pinot Noir. A beautiful rosé with Alpine strawberry and candied orange notes, it perks up every bite of the sweet-savory salad and ends with a silky finish.

Serves: 4

*Ingredients For the Salad*

sea salt and cracked black pepper	2 ounces barrel-aged feta, crumbled in large chunks
4 large heirloom tomatoes, cut in small wedges	¼ cup basil leaves, chopped
2 large lemon cucumbers, sliced	¼ cup parsley leaves, chopped
1 small red onion, thinly sliced	Preserved Lemon Vinaigrette (recipe follows)
4 cups fresh watermelon, cubed	Dukkah (recipe follows)

In a large mixing bowl, combine first 8 ingredients. Gently fold in 2 ounces of preserved lemon vinaigrette and season with salt and black pepper to taste. Divide between four plates and serve chilled garnished with dukkah.

*Ingredients For the Preserved Lemon Vinaigrette*

1 tablespoon minced shallot	1 tablespoon Champagne vinegar
2 tablespoons minced preserved lemon (rind only)	1 teaspoon honey
6 tablespoons extra virgin olive oil	salt to taste
1 tablespoon lemon juice	black cracked pepper to taste

Mix all ingredients in a blender until smooth. Refrigerate until ready to use. Note: you can purchase prepared preserved lemon in jars at many specialty stores including Williams Sonoma.

*Ingredients For the Dukkah*

½ cup shelled hazelnuts, coarsely chopped	1 teaspoon whole pink peppercorns
½ cup shelled sunflower seeds	2 tablespoon toasted white sesame seeds
2 tablespoons whole coriander seeds	½ teaspoon Za'atar spice
1 tablespoon whole cumin seeds	<i>Note: In a pinch, purchase prepared dukkah from a specialty market</i>
1 tablespoon whole fennel seeds	

Preheat oven to 350 degrees. Spread the hazelnuts and sunflower seeds on a baking sheet and toast until fragrant and lightly golden, about 8 minutes. Remove from oven. Add the rest of the spices to another baking sheet and toast those for about 4 minutes. Let cool on the baking sheets and then combine all the ingredients except sesame seeds in a spice grinder. Pulse until medium grind. Stir in the sesame seeds and store the mixture in an airtight container in the refrigerator.

*Note: Some steps from the original recipe have been shortened to accommodate page space.*