



GRILLED NECTARINES WITH GOAT CHEESE

PAIRS BEST WITH

14 Hands Cabernet Sauvignon

SERVES 4

Ingredients

- ½ cup - cabernet sauvignon
- 1 cup - granulated sugar
- ½ cup - goat cheese
- ½ cup - gorgonzola
- 1 Tbsp. - milk
- 4 - nectarines

Instructions

- In a saucepan, add cabernet and sugar. Boil until reduced to ½ cup. Let cool.
- Place goat cheese and gorgonzola in blender with tablespoon of milk. Blend until smooth. May need to add additional milk, by the tablespoon if necessary.
- Cut the nectarines in half, lengthwise, and remove the pit.
- Lightly brush nectarines with olive oil and place on grill for 3 to 4 minutes.
- Once nectarines are cooled, place a spoonful of mousse into the hole of nectarine. Drizzle with cabernet syrup.