



Smoked Trout Brandade on Brioche Toast Points with Olive Tapenade

Preparation time: 30 minutes to one hour

Serve with Joseph Phelps Vineyards Ovation Chardonnay

For the Brandade:

4 ea. Fillets of smoked trout
2 Tbsp. Olive oil
2 Tbsp. Heavy cream
2 Tbsp. Lemon juice

Remove the skins from the fish, combine all ingredients in a Cuisinart and mix well (about three to five minutes), until all ingredients are well incorporated. If necessary, add equal amounts of the liquids in small doses. The consistency should be similar to a mousse.

For the Tapenade:

½ lb. Mixed olives, pitted and chopped
2 ea. Garlic cloves, minced

Combine all ingredients and mix well.

For the Toast Points:

1 ea. Brioche Bread, loaf

Preheat oven to 350°. Slice bread into ½ inch slices, then cut each slice into triangular quarters (they should look similar to pizza slices). Place the brioche quarters on a baking sheet, equally spaced apart, and place in the preheated oven. Be careful to keep an eye on them because they can burn quickly. Remove them from the oven when they are golden brown in color.

For Service:

After the toast points have cooled, spoon enough of the Brandade to cover most of toast point. Next spoon a smaller amount of Tapenade on top of the Brandade.

The Ovation Chardonnay has consistently been one of my personal favorites, and the current vintage is no exception. The elegant style of this wine gives it a wonderful food pairing capability. I wanted to do a very traditional French dish with a French-styled Chardonnay. Brandade hails from the Languedoc in the South of France and is traditionally made with salt cod, but keeping in mind availability of product, I thought that smoked trout would be easier to get. The result was better than expected because the smokiness from the trout harmonized and enhanced the oak nuances that the wine picks up from the barrel aging.

Recipe by *Trey Blankenship* - Joseph Phelps Vineyards' Regional Sales Manager and Culinary Institute of America graduate.