

INGREDIENTS

- 1 lb. carrots
- 2 tbsp olive oil
- 1/4 cup chopped parsley, plus more for garnish
- 1 tbsp dill, chopped
- 1 tbsp basil, chopped
- Salt & pepper, to taste
- 1 baguette
- 4 oz. chevre
- 4 oz. prepared pesto
- maple syrup, for drizzling

Roasted Carrot Tartines

A Pepper Bridge Winery Favorite

by Shannon Mallon via FOODAL

PREPARATION

Preheat oven to 375 degrees. Peel the carrots and cut them into skinny, short matchsticks. Spread out onto a half-sheet pan lined with a silicone mat or foil.

Stir together the olive oil with the 1/4 cup chopped parsley, dill, and basil. Toss the mixture with the carrots until evenly coated. Sprinkle salt and pepper all over the top.

Roast for 25 to 30 minutes. Remove from oven and let cool slightly. Don't turn off the oven.

INGREDIENTS

- 1 c. walnuts
- 1 tbsp olive oil
- 1 yellow onion, chopped
- 6 cloves garlic, minced
- 227g button mushrooms, sliced (about 2 c.)
- 1/2 c. parsley, chopped
- 2 tbsp fresh rosemary, chopped
- Salt & pepper, to taste

Vegan Mushroom & Walnut Pâté

A Pepper Bridge Winery Favorite

adapted from itdoesnttastelikechicken.com

PREPARATION

Toast the walnuts in a large dry skillet over medium heat. Keep a careful eye on them and shake the pan often as they can burn quickly. As soon as they start browning on the edges remove them from the heat and allow to cool.

Return the pan to the heat and add the olive oil. When hot, add the onions and garlic and sauté until the onions soften and turn translucent, about 4 minutes. Add in all remaining ingredients—mushrooms, parsley, rosemary, salt, and pepper—and sauté until

Slice the bread into 10 even slices about 1/4-inch thick. Place slices on a baking sheet and toast until lightly browned and crisp, about 3-5 minutes. Remove and let cool slightly.

Spread the top of each slice with the cheese. Lightly spoon the pesto on top of the cheese. Evenly divide the roasted carrots on top of the pesto.

When ready to serve, transfer the slices to serving platter. Drizzle with a little maple syrup all over the top, and garnish with chopped parsley. Sprinkle with salt and pepper, and serve immediately.

NOTES:

the mushrooms have cooked and reduced in size, another 5 - 8 minutes. Allow to cool.

Place all ingredients in a food processor, and pulse, stopping to scrape the sides as needed until you reach a pâté texture. Press into a container for serving using a spatula to smooth it, and let it chill completely in the fridge. Garnish with parsley and serve with toasted baguette or crackers.

NOTES:
