



Cebada Wine

FIG COMPOTE AND
PINOT NOIR SAUCE

Ingredients

- 1 bottle of Cebada Wine 2012 Pinot Noir
- 1/2 shallot, minced
- 1/4 cup Forbidden Fruit Orchards fig compote
- 4 Tbs unsalted butter or olive oil
- 1 tsp chopped rosemary
- 1 tsp chopped thyme
- 1 tsp chopped oregano
- salt and/or pepper to taste

Go to www.cebadawine.com for more information about everything we have to offer



www.cebadawine.com

Directions

1. Place the Pinot Noir in a saucepan over medium-high heat and cook until reduced by about half (about 20-30 minutes).
2. Once the Pinot Noir has been reduced, place in blender (or use a stick blender) and blend with minced shallot and the fig compote.
3. Transfer this mixture to a separate bowl and whisk in the butter (or olive oil).
4. Finish with chopped rosemary, thyme and oregano.
5. Add salt and/or pepper to taste.

Pour this sauce over pan seared duck or roasted seasonal vegetables for an extra special flavor!



Can't get enough of our farm fresh treats and wine?!
Check out all of our products at two great locations!

1. The Cebada Wine tasting room located at 5 E Figueroa St, Downtown Santa Barbara
2. Forbidden Fruit Orchards 100 acre farm - reservations needed, call (805) 451-2570 to make yours!