



**Black Pepper Shortbread with Vanilla Yogurt Cream and
Oven-Roasted Balsamic & Verjus Strawberries**
paired with: 2005 Featherstone Cabernet Rosé

for the Shortbread:

3/4 cup butter at room temperature	2 cups all-purpose flour
1 cup icing sugar, sifted	2 T cornstarch
2 T lemon zest	1 tsp black pepper
3 T lemon juice	1/4 tsp salt
1 T vanilla	

Cream together butter and icing sugar until smooth. Stir in lemon zest, juice and vanilla. In a separate bowl, sift together flour, cornstarch, black pepper and salt. Stir into butter mixture, shape into logs, wrap and chill for 1 hour. Preheat oven to 325 F. Slice 1/4 inch rounds and place on a parchment-lined baking sheet. Bake for 12 to 15 min.

For the Vanilla Yogurt Cream:

1 pkg cream cheese, 1/2 cup plain yogurt, 2 T icing sugar, 1/4 tsp vanilla
Beat cream cheese until fluffy and beat in yogurt, icing sugar and vanilla. Chill for at least 15 minutes.

For the Oven Roasted Balsamic and Verjus Strawberries:

1 qt of fresh strawberries, stems removed	1/2 T coarse, ground black pepper	1 T Featherstone 12 Brix Verjus
2 T sugar	1 T balsamic vinegar	

Slice strawberries in half, sprinkle with sugar and refrigerate for at least 1 hr. Preheat oven to 375 F. Toss strawberries with the rest of the ingredients and put strawberries and their juices in an oven proof dish. Roast for 5-6 min, until the juices are bubbling and the strawberries are hot but not mushy.

To serve, spread a dollop of yogurt cream over a shortbread and top with a few strawberries. Enjoy with Featherstone wine!

www.featherstonewinery.ca



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