



Recipes from Jenni at Milnes of Mudgee

Milnes of Mudgee Caramelised White Balsamic & Mozzarella Cheese Salad

4 X 1cm thick slices of sourdough bread, torn into 2cm pieces

1 clove garlic

1 tblsp fresh thyme

1 head shaved radicchio lettuce

Handful rocket leaves

2 tblsp flat leaf parsley

8 torn basil leaves

½ cup walnuts

1 head fennel, finely shaved

1 pear, sliced

handful chopped chives

4 small buffalo mozzarella, OR goats cheese works well too.

Toss bread in 50mls olive oil, thyme, garlic, salt & pepper and sauté.

Turn sauted bread pieces onto a paper towel to absorb oil.

Sauté walnuts ; mix all ingredients.

Combine 50mls olive oil and 50mls **Milnes of Mudgee Caramelised White Balsamic infused with Thyme** and drizzle over salad.

Serve immediately salad is dressed. Enjoy!

Summer Fruit Tart

This simplest of puff pastry tarts can be made with just about any fresh fruit, from finely sliced figs, bananas, peaches, nectarines or apples. Serves 4.

200g Puff Pastry Sheets. 8 fresh figs or other fruit.

Milnes of Mudgee Caramelised White Balsamic infused with Thyme.

Cut out 4 X 10 cm circles, lift on to tray lined with baking paper, rest in fridge for 1 hour.

Preheat oven to 180C.

Brush pastry with the balsamic, place finely sliced fruit in overlapping circles on top, brush top of fruit with more balsamic, bake for 15-20 mins, until pastry is puffed up and golden.

Serve with ice cream, drizzle with more balsamic and dust with icing sugar...

Yum !