

FROM THE JPB CULINARY LABS:



ASHEVILLE, NC

SAVORY STRAWBERRY GALETTE  
WITH  
BELLULA ROSÉ

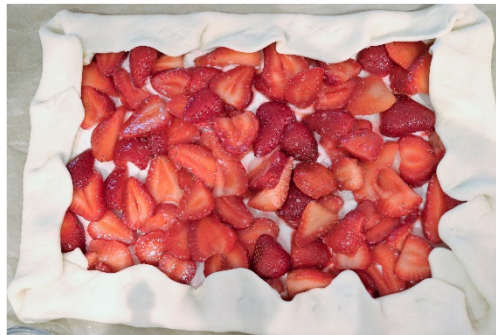
## INGREDIENTS:

- 1 16-oz. basket of organic strawberries (hulled and sliced)
- 2 Tab. vanilla sugar (or plain sugar + 1/4 tsp. vanilla paste)
- 1 Tab. Bellula Rosé wine
- 4 oz. goat cheese (soft and mild variety at room temperature)  
thinned with 1 Tab. light cream
- 1 package of puff pastry (9" x 14" rectangle - 13 oz/375g)



## DIRECTIONS:

Preheat oven to 425F. Place sliced strawberries in a large bowl and sprinkle with the Bellula Rosé and vanilla sugar. Add vanilla paste (or extract) if using unflavored sugar and stir gently. Cover and leave to rest at room temperature for 30 minutes.



In a medium bowl, mix the goat cheese with light cream until well combined and smooth. Set aside. Unroll the puff pastry onto a parchment-lined sheet pan. Spread the cheese mixture over the rectangle up to 2" from the edge. Using a slotted spoon to drain away excess juices, arrange the strawberries evenly over the goat cheese and top with a sprinkle of flaky salt. Roll edges of the pastry over the filling, overlapping at least 1". Bake at 425-450F for about 25 minutes or until the pastry is fully puffed and golden brown. Allow to rest for 30 minutes before slicing and serving with glasses of chilled Bellula Rosé.

## OPTIONAL SAUCE:

In a small heavy-bottomed saucepan whisk 1 Tab. corn starch into drained strawberry juices. Add 1 Tab. of Bellula Rosé and 1/8 C. light cream. Cook on medium heat until the sauce comes to a boil. Allow to simmer gently for 1 minute to fully thicken. Serve warm, drizzled over the galette.



# BELLULA ROSÉ, IGP D'OC

Blend: 60% Syrah, 40% Grenache

Aging: 5 months in stainless steel tanks

As striking in its pale color as it is in its fullness of flavor, Bellula's sleek and sprightly qualities make it wildly refreshing. Inimitable Southern French aromas of wildflowers, wild red berries, and tea olive mingle with the peach, muskmelon, and thyme flavors on the light-bodied palate. It's a subtle wine that will nevertheless transport you to the South of France. Enjoy by itself and with any light or spicy dishes.

