

# "Nibbly Night" – Paired with 2008 Cabernet Franc

## **Ingredients:**

1 wedge each	Spanish manchego cheese, sharp Irish cheddar, triple cream French brie (or 3 cheeses of your choice)
1 each	Fuji apple
1 each	Ripe pear
1 each	Sour dough baguette or ciabatta bread, warm and crusty
4-6 oz	Toasted almonds or toasted walnuts
1 pkg	Prosciutto (Italian cured ham), julienne the prosciutto (small strips and separate)



## **Directions: Pre-heat oven to 375°**

1. Heat bread for 10-15 minutes. Slice into individual pieces.
2. Slice and core apple and pear.
3. Place nuts in small cups.
4. Place cheese, prosciutto, fruit and nuts on a large platter
5. Slice bread and place in a basket.

**Most important—turn down the lights, put on a good movie, maybe even a chic flick, e.g. Sleepless in Seattle, open your Cabernet Franc and 'nibble' your way though the evening with someone special.**

Serves 2-3



Prosciutto slices

**Enjoy with Auriga's 2008 Cabernet Franc**