



## Spring Onion Pesto on Crostini Appetizers Paired with Estate Laurentide Sauvignon Blanc 2016

### INGREDIENTS

- 1/2 c grapeseed oil or olive oil
- ~20 green onions
- 1 c slivered almonds
- 3/4 c grated parmesan cheese
- ~2T lemon juice
- cracked pepper & sea salt
- 1 baquette

### PREPARATION INSTRUCTIONS

1. Preheat the oven to 375, and line or grease a baking sheet
2. Toast almonds until they are slightly brown and fragrant, watch closely, remove & cool
3. Clean onions, chop off roots
4. Place onions on baking tray, coat very lightly with 1 T oil and roast until soft ~10 minutes
5. Place onions, almonds in food processor and drizzle oil while pulsing until chopped
6. Add grated cheese, pulse until finely chopped
7. Add lemon juice, cracked pepper and sea salt
8. Slice baguette, toss slices with ~ 2T oil, salt and pepper
9. Toast in oven until tan on both sides ~ 10 minutes total
10. Dollop pesto on the crostini
11. Options: Ramps, Chives, Spinach or other herbs blended in would be quite interesting! Sprinkle with edible flowers for a special spring touch....
12. **Cheers with Laurentide Sauvignon Blanc 2016!**