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Wine & Spirits

Sparkling Summer Recipes

Simple
snacks for
bubbles



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Sparkling Toasts

Bubbles and
quick bites
for summer

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*“A Book of Verses underneath the Bough, A Jug of Wine, a Loaf of Bread—
and Thou Beside me singing in the Wilderness—”*

That's all Omar Khayyam needed to reach paradise, but we heartily believe that a schmear on the bread would ratchet up the joy exponentially. Bubbles in the wine wouldn't hurt, either. Here are 17 ways to paradise—all super simple, summer-ready, and delivered on a slice of bread.

Cheese & Chardonnay

Michael Natkin has a knack for combining mundane ingredients into interesting dishes, like his Superfrico Grilled Cheese, featured in his vegetarian cookbook, *Herbivoracious*. The idea is dead simple: Make a toasted cheese sandwich. Then, instead of calling it quits there, take the sandwich out of the frying pan and sprinkle in a good layer of shredded cheese and grated Parmigiano. When the cheese melts and begins to brown, put the sandwich on top of it, pressing it down to weld the crispy *frico* to the sandwich. You could superfrico the other side, too, depending on your self-restraint and love for the crispy bits of cheese.

Wine: The yeasty, brioche scents of a chardonnay-based sparkler like Jean-Charles Boisset's JCB No. 21 Brut Crémant de Bourgogne, Barone Pizzini's Franciacorta Brut Satén or Berlucchi's Franciacorta Brut '61 would play well off the crisp, toasty cheese.