

Pinot Grigio Recipe

Figs and Prosciutto

Gargiulo Pinot Grigio, with its citrus flavors and clean acidity on the finish is a great compliment to most seafood and shellfish such crab cakes (with lots of fresh crab). Another great dish with Pinot Grigio is prosciutto with fresh figs, melon, or other summer fruits. With summer ahead of us, we will serve this dish often, sometimes as a first course, or for a light summer lunch.

As always, start with the best ingredients. For this dish the best is thinly sliced Prosciutto di Parma or San Danielle prosciutto. Equally as important is to use fresh ripe figs or a sweet firm melon. Grilled and sliced peaches or nectarines are also wonderful.

First layer the prosciutto on a platter and then layer figs halved or melon slices (not too thin) on top of the prosciutto. Top with fresh ground black pepper. If using grilled peaches, it is recommended to drizzle extra virgin olive oil on top.

Serve with Pinot Grigio which is best enjoyed at 45 to 50 degrees Fahrenheit.