



Scarlett Wines

2019 CABERNET SAUVIGNON

Rosemary White Bean & Tomato Gratin

with Toasted Walnut Crumbs

Creamy beans and walnuts give a savory foundation; toasted crumbs complement the wine's graham cracker character.

Serves 4 | Prep 15 min | Cook 30 min | VEGETARIAN

INGREDIENTS

- 2 cans (15 oz each) cannellini beans, drained
- 1 tbsp olive oil
- 1 onion, diced; 2 garlic cloves, minced
- 1 tsp chopped rosemary
- 1 can (14.5 oz) diced tomatoes
- 1/2 cup vegetable stock
- 1/2 tsp kosher salt; 1/4 tsp pepper
- 3/4 cup fresh breadcrumbs
- 1/3 cup chopped walnuts
- 1/3 cup grated vegetarian hard cheese
- 1 tbsp melted butter

DIRECTIONS

1. Heat oven to 400°F. Soften onion in oil 5 min. Add garlic and rosemary; cook 1 min.
2. Add tomatoes, stock, beans, salt and pepper; simmer 8 min.
3. Transfer to a 9-inch baking dish. Mix breadcrumbs, walnuts, cheese and butter; scatter over beans.
4. Bake 15-20 min, until bubbling and golden. Rest 5 min; serve with a green salad.

POUR & SERVE

Pour gently and check for sediment; taste before choosing a short decant.